

Cookie Showdown:
Macaron vs. Macaroon

Loaf Pan Love: 4 New Ways to Bake
with This Kitchen Essential

bake

FROM SCRATCH®

57 RECIPES CELEBRATING THE
SWEETNESS OF SUMMER

**BRIGHT
BERRY BAKING**
VANILLA-STRAWBERRY
SANDWICH COOKIES
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Fresh Ideas for **Banana-Packed Baking**

[Bananas Foster Tart,
Muffin Tops, and More]

Summer Cookout Ready: Burger, Hot-Dog, and Pretzel Buns from Scratch



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MAY/JUN 2020

VOLUME 6, ISSUE 3

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FEATURING

Summertime Quick Breads

Baking at Home with **Zoë François**

Readers' Choice: Best Hometown Bakeries from Coast to Coast

bake

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Renowned British pastry chef and blogger Julie Jones thinks back to the Victoria sponge her mother taught her to bake

Strawberry-Pecan Scones

Capture the essence of the season with these tender strawberry- and pecan-studded scones. Sunnyland Farms Raw Georgia Pecan Halves highlight the sweetness of the strawberries with rich, buttery notes while lending irresistible crunch to every bite. Topped with a velvety vanilla glaze, these scones are next-level delicious.

Makes 8 scones

- 2 cups (250 grams) all-purpose flour
- 1/4 cup (73 grams) firmly packed light brown sugar
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1/4 teaspoon ground cinnamon
- 1/4 cup (57 grams) cold unsalted butter, cubed
- 3/4 cup (180 grams) cold heavy whipping cream
- 1 teaspoon (6 grams) vanilla bean paste
- 1/4 teaspoon (1 gram) tightly packed orange zest
- 1/2 cup (85 grams) 1/2-inch-chopped fresh strawberries, patted dry
- 1/2 cup (57 grams) chopped toasted Sunnyland Farms Raw Georgia Pecan Halves
- 2 tablespoons (14 grams) chopped Sunnyland Farms Raw Georgia Pecan Halves
- 1 large egg (50 grams), lightly beaten
- Sparkling sugar, for sprinkling
- Vanilla Bean Glaze (recipe follows)

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking powder, salt, and cinnamon, breaking up any clumps by hand if needed. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
3. In a small bowl, stir together cold cream, vanilla bean paste, and orange zest. Gradually add cream mixture to flour mixture, stirring with a fork until dry ingredients are moistened. Gently stir in strawberries and toasted pecans. (It's OK if dough is crumbly or shaggy in parts.)
4. Turn out dough onto a very lightly floured surface; knead gently 4 to 6 times to bring dough together. Roll or pat dough into a 7-inch circle (1-inch thickness), lightly flouring surface as needed to

prevent sticking. Using a bench scraper or a thin-bladed knife, cut dough circle into 8 wedges; gently press raw pecans into tops of scones as desired. Place scones at least 2 inches apart on prepared pan. Freeze for 15 minutes.

5. Brush tops of scones with egg wash, and sprinkle with sparkling sugar.

6. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 22 minutes. Let cool to room temperature. Spoon Vanilla Bean Glaze into a small pastry bag; cut a 1/4-inch opening in tip. Drizzle onto scones as desired.

VANILLA BEAN GLAZE

Makes about 1/2 cup

- 1/4 cup (80 grams) confectioners' sugar
- 2 1/2 tablespoons (37.5 grams) heavy whipping cream
- 1/2 teaspoon (3 grams) vanilla bean paste
- 1/4 teaspoon kosher salt

1. In a small bowl, stir together all ingredients until smooth. Use immediately.



Sunnyland Farms



One of the many lush pecan groves spanning Sunnyland Farms' 1,760-acre property in Albany, Georgia.



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may | june 2020

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Hot from the Oven

Page 13 Photos courtesy of Third Culture Bakery.

Page 14 Photos of Pâtisserie Mélanie courtesy of Pâtisserie Mélanie. Photos of The Flour Box courtesy of Pamela Vuong.

We Asked, You Answered: America's Favorite Hometown Bakeries

Page 97 Left photo courtesy of Sugaree's Bakery. Middle photo courtesy of Bit of Swiss. Right photo courtesy of Upper crust.

Page 98 Photos courtesy of Sugaree's Bakery.

Page 99 Top photo courtesy of Mrs. Rowe's Family Restaurant and Bakery.

Bottom left photo courtesy of @carolinehoverstreet. Kruta Bakery photos courtesy of Kruta Bakery.

Page 101 Top photo courtesy of Upper crust. Middle and bottom photos by Kelly Harrison.

Page 102 Bit of Swiss photos courtesy of Bit of Swiss. Prantl's Bakery photos by Adam Michaels Photography.

Page 103 Wright's Dairy Farm & Bakery photos courtesy of Options Photography Media, Marketing + Design. WheatFields Bakery photos by Seth Sanchez.

Page 104 Savage's Bakery & Deli photos courtesy of Savage's Bakery & Deli.

EXPERTLY TESTED
RECIPES FEATURING
PREMIUM
INGREDIENTS



All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



WITH THE RETURN OF FARMERS' MARKETS AND PEAK SUMMER PRODUCE IN STORES, I have one thought: bring on the berries, the stone fruits, and all of the rich, ripe tomatoes!

I've got big plans for said tomatoes: popping them into our Upside-Down Heirloom Tomato Cornbread (page 40). And the berries? They're gracing the blueberry-packed and custard-filled Gâteau Basque Loaf (page 78), just one of the many ways we're branching out with the 9x5-inch loaf pan. Bananas also get their due with our banana baking bonanza starting on page 87. I'm eyeing our Peanut Butter-Banana Braid—because it has peanut butter, obviously. And don't miss our collection of butter pecan recipes starting on page 79, a particularly nostalgic roundup that pays homage to one of my mom's favorite flavor combinations. The secret's out on what I'll be baking her for Mother's Day!

But this issue goes beyond celebrating summer produce. It's a celebration of all that summer brings to bakers. For me, it was a trip to see baking and blogging inspiration Zoë François in her oasis of a kitchen in Minneapolis, Minnesota. (See more on her and her kitchen on page 27.) But for a lot of our readers, it means a visit to your hometown bakery. We asked you what your favorite places are, institutions that have earned a warm place in the hearts of many. And you delivered. Turn to our story on page 97 to find which of your hometown bakeries made the grade, and go ahead and bookmark the whole list.

This story reminds me of my high school summers in Birmingham, Alabama, working at my own hometown bakery, Edgar's Bakery. From those humble beginnings of baking and frosting cakes to order to becoming the editor-in-chief of *Bake from Scratch* magazine . . . time flies divided by a span of sweet summers.

Happy baking!


Brian Hart Hoffman
Editor-in-Chief

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VOLUME 4

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FROM SCRATCH™

ARTISAN RECIPES FOR THE HOME BAKER

With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. Featuring every baked good from the fourth year of *Bake from Scratch* from towering layer cakes such as Tiramisu layer cake with coffee ganache and our Rum Swizzle cake with orange buttercream to simple stir-together cookies, brownies and bars. This cookbook offers a little something for every kind of baker, from novice to expert. Try your hand at classic quick breads like Blueberry Muffin Loafs, Triple Vanilla Scones or Pecan Shortcakes then venture into new territory with yeast bread specialties such as Pain de Mie or Hawaiian Buns with Honey Citrus Glaze.



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VANILLA-STRAWBERRY SANDWICH COOKIES

To accentuate the sweetness of our strawberry frosting-filled sandwich cookies, we relied on a triple dose of Heilala Vanilla. Heilala Vanilla's extract and vanilla bean paste pump up the flavor of the cookies and frosting while a final roll in Heilala Vanilla Sugar gives the cookies a satisfying, vanilla-forward crunch.

Makes about 12 sandwich cookies

- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{2}$ cup (113 grams) unsalted butter, melted and cooled for 10 minutes
- $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
- 2 teaspoons (8 grams) Heilala Pure Vanilla Extract
- 1 large egg (50 grams), room temperature
- $1\frac{1}{2}$ cups (208 grams) all-purpose flour
- 1 teaspoon (3 grams) cornstarch
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{3}$ cup (76 grams) Heilala Vanilla Sugar
- Strawberry Jam Frosting (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, melted butter, brown sugar, and vanilla extract at medium-low speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add egg, beating until well combined.

2. In a medium bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. Add flour mixture to sugar mixture all at once; beat at low speed just until combined, stopping to scrape sides of bowl.

- 3. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
- 4. Divide dough into 24 portions (about 22 grams each), and shape into balls. Place vanilla sugar in a small shallow bowl. Roll dough balls in vanilla sugar, and place at least 2 inches apart on prepared pans.
- 5. Bake until edges are lightly golden and set, 8 to 10 minutes. (Centers may still seem slightly underdone.) Let cool completely on pan on a wire rack.
- 6. Place Strawberry Jam Frosting in a large piping bag fitted with a medium open star tip (Wilton 1M); pipe frosting onto flat side of half of cookies. Place remaining cookies, flat side down, on top of frosting. Serve immediately.

STRAWBERRY JAM FROSTING

Makes about 2 cups

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- 2 teaspoons (12 grams) Heilala Pure Vanilla Bean Paste
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

- $3\frac{1}{2}$ cups (420 grams) confectioners' sugar, sifted
- $\frac{1}{2}$ cup (8 grams) freeze-dried strawberries, very finely crushed (see Note)
- 6 tablespoons (120 grams) seedless strawberry jam
- 2 tablespoons (30 grams) heavy whipping cream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, vanilla bean paste, and salt at medium speed until smooth and well combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar and freeze-dried strawberries, beating until combined. Add jam and cream; increase mixer speed to medium, and beat until fluffy, about 2 minutes. Use immediately.

Note: To finely crush whole freeze-dried strawberries, place in a small resealable plastic bag and pound with a rolling pin.

cover recipe



“I am proud to work for Heilala Vanilla because the best vanilla in the world comes from Tonga.”

Mālō e lelei, my name is Sela Latu. I am the manager of Heilala Vanilla in Tonga.

I oversee and look after all of our vanilla farms. Vanilla is a hard crop to grow, you must be patient and treat the plants with care. I am proud that my family can work with me at Heilala Vanilla.

We met John Ross when he came to Tonga on holiday and invited him to have lunch with us every Sunday after church. When a hurricane hit the islands in 2002, our roof was badly damaged and many houses in our village were destroyed. We were glad

when John and his friends came to fix and rebuild our houses and he also paid our school fees. We will never forget what he did for our family.

My grandfather Laullie Latu gave John a plot of land so he could plant a crop that would give people in our community jobs. When John planted vanilla and started Heilala Vanilla, we knew our families would be in partnership forever.

My husband Rocky and I have three children and I am happy that while I work with Heilala Vanilla, my family will always be looked after. With the money I earn, I can give my children a great education and pay their school fees.

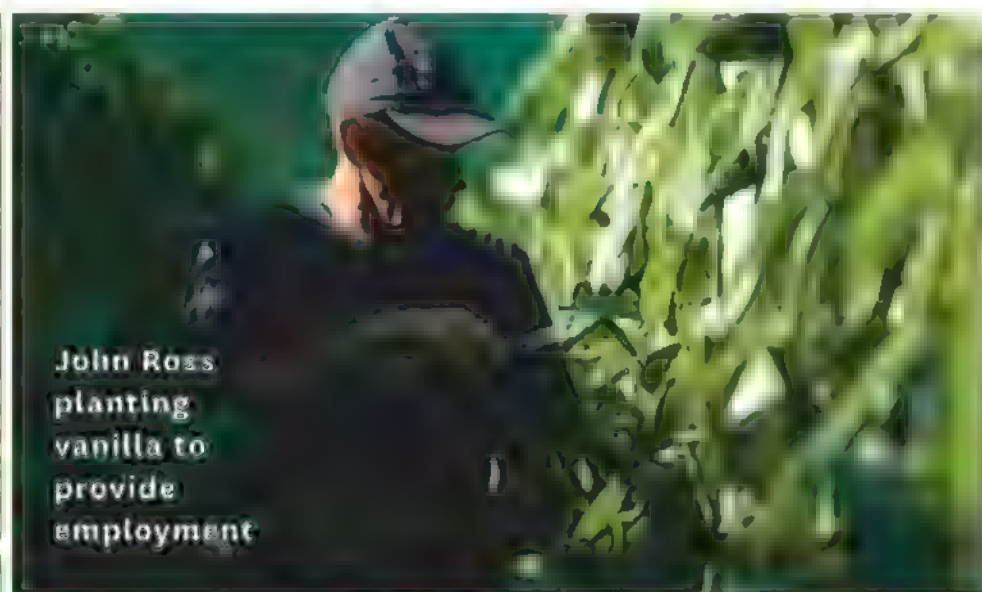
Before Heilala Vanilla came to Tonga it was hard and we didn't have

much money, but now we have a steady income.

In Tonga, family is everything and everyone is family. I want to continue the family partnership for many years.

Many people don't know where Tonga is but when they find out about Heilala Vanilla, they learn more about our country and want to visit.

My hopes and dreams are that my children will one day be the managers of Heilala Vanilla in Tonga. I am proud to work for Heilala Vanilla because the best vanilla in the world comes from Tonga.



20% off Heilala® at heilalavanilla.com

Use coupon code:
BFSMAY2020

*Valid through July 31st 2020

Three Heilala Vanilla products are shown: a jar of Pure Vanilla Paste, a bottle of Vanilla Extract, and a bottle of Vanilla Bean Paste.

hot from the oven

SUMMER SENSATIONS

FROM A BRIOCHE DOUGHNUT STAR OPENING HER FIRST BRICK-AND-MORTAR TO A FABULOUS NEW COOKBOOK BY A BRITISH PASTRY STAR, THESE ARE THE SWEETEST EVENTS MARKING THE BAKING WORLD THIS SEASON



BAKING NEWS

A HIT BERKELEY, CALIFORNIA, BAKERY CLIMBS A STEP HIGHER IN THE MILE HIGH CITY

Famous for their Mochi Muffin, a deep golden muffin made of gelatinous mochiko rice flour and topped with sesame seeds, Third Culture Bakery, based in Berkeley, California, is expanding its already adoring fanbase to a new location in Denver, Colorado. After opening a showroom in Aurora, Colorado, in February of this year and with a downtown Denver bakery slated to open this summer, owners Sam Butarbutar and Wenter Shyu are taking the Denver metro area by storm. You'll find old favorites like the Mochi Muffin and Butter Mochi Doughnuts at these new locations, as well as some epic new additions to the lineup: mochi waffles topped with caramelized custard and an ever-changing rotation of pastries inspired by the local area. Visit thirdculturebakery.com for more information.





EXPANSION FROM TINY TOWNHOUSE TO LONG-AWAITED BAKERY AND CAFÉ

Sweet teeth across San Diego, California, rejoice: Pâtisserie Mélanie is slated to open a much-anticipated bakery and café in the North Park neighborhood this summer. Originally based out of a cozy townhouse, Pâtisserie Mélanie was so successful that owner and head pastry chef Melanie Dunn had no choice but to grow her business into a larger space. You'll find Melanie's signature pastries at this bigger location (like her ever-popular Smoked Paprika & Cheddar Croissant), but what fans are most excited for is the indulgent range of never-before-served cream-filled pastries Melanie will unveil at the new location.

Visit patisseriemelanie.com for more information.

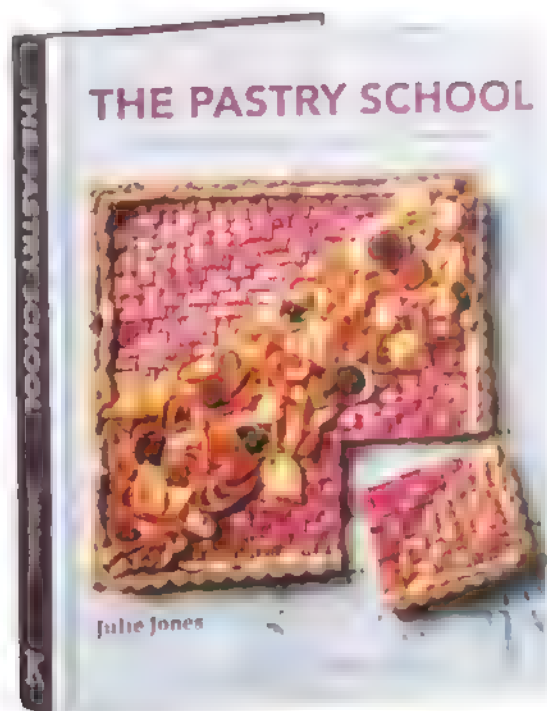


FROM POP-UPS TO THE EMERALD CITY'S HOTTEST NEW DOUGHNUT SHOP

When Pamela Vuong announced her first doughnut pop-up shop on her Instagram, @theflourboxseattle, in 2017, she had no idea long lines would form around the block to get a taste of her brioche doughnuts. Fast-forward past many more wildly successful pop-ups (and hundreds of gorgeous Instagram photos of her custard-filled doughnuts), Pamela is opening her first bake shop, The Flour Box, in the Hillman City neighborhood of Seattle, Washington, in May of this year. The bakery will feature some of Pamela's best sellers, like her cream cheese-filled Everything Bagel Doughnut, as well as new creations unique to the bakery. Visit theflourboxseattle.com for more information.



TRENDING TOMES

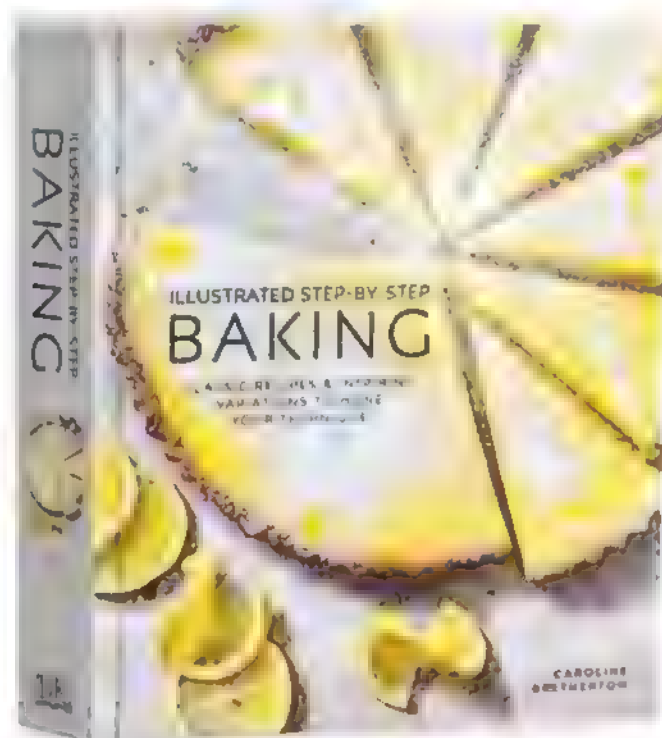


THE GAME CHANGER THAT TAKES THE INTIMIDATION OUT OF PASTRY

Known around the world for her photo-worthy tarts and pies, Julie Jones is undeniably the pastry queen. Through her stunning new cookbook, *The Pastry School: Sweet and Savoury Pies, Tarts and Treats to Bake at Home* (Kyle Books, 2020), you can harness Julie's knowledge for crafting perfect piecrusts, laminated doughs, and tart shells. Once you've mastered the basic doughs, follow her beautifully photographed recipes to turn them into showstopping yet comforting creations. Flip over to page 113 to read about what inspired Julie's baking career: the first baked good Julie made with her mother. amazon.com, \$39.99

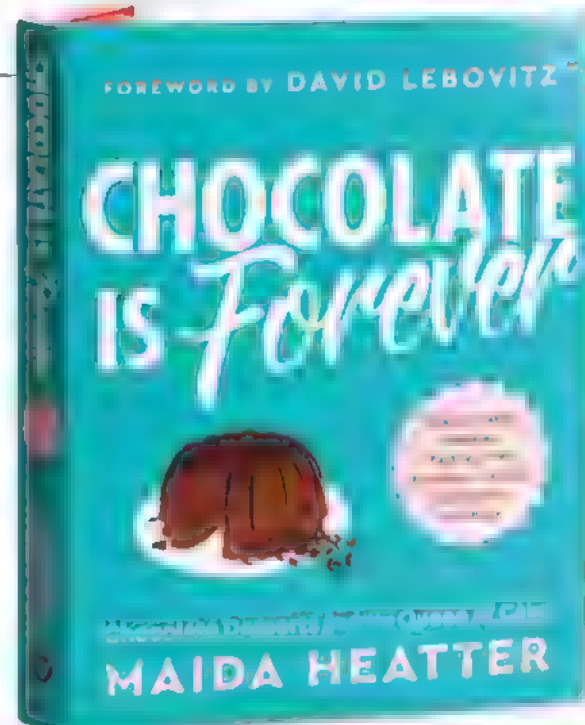
YOUR STEP-BY-STEP PASSPORT TO FOOLPROOF BAKING

Acclaimed cookbook author Caroline Bretherton is making baking more approachable than ever with her new book, *Illustrated Step-by-Step Baking: Classic Recipes & Inspiring Variations to Hone Your Technique* (DK, 2020). With step-by-step photography for every recipe and its delicious variations, this book is guaranteed to elevate your baking whether you're just beginning or an advanced baker looking to master new skills. Available May 5 at amazon.com, \$40



MAKE YOUR BAKING DREAMS COME TRUE WITH SIX RECIPES THAT CAN DO IT ALL

With mouthwatering recipes that range from peanut butter-swirled cake to gooey sticky buns, *Baking Gold: How to Bake (Almost) Everything with 3 Doughs, 2 Batters, and 1 Magic Mix* (Ten Speed Press, 2020) by Jami Curl can satisfy any craving. Jami builds on six endlessly versatile recipes for yeasted doughs, cakes, and cookies, turning them into more than 75 streamlined recipes that come together in a flash. It's the sweetest canvas for letting your creativity run wild. amazon.com, \$25



MAIDA HEATTER'S LEGACY LIVES ON IN THE MOST INDULGENT WAY

Releasing nearly a year after the loss of its author, one of the baking community's greatest legends, *Chocolate Is Forever: Classic Cakes, Cookies, Pastries, Pies, Puddings, Candies, Confections, and More* (Voracious, 2020) by the late Maida Heatter is a chocolate lover's ultimate cookbook. Packed with decadent recipes for flourless chocolate cake, fudgy brownies, and every cocoa-rich recipe in between, this cookbook proves that Maida still has a sweet impact on the world of baking. amazon.com, \$28



TEST KITCHEN FINDS

WHEN FORM MEETS FUNCTION

If you drew a Venn diagram for an apron that fulfills a baker's needs but is also crafted with an elegant look, this apron would be nestled perfectly in the overlapping center. Made by artisan and baker Danielle M. Estrella, these handsewn aprons come in a wide range of options for pockets, neck loops, and even accents of recycled patterns, so you can pick a beautiful, high-quality apron that's unique to you.

daniellemestrella.com, \$74

FACT: EVERY BAKER NEEDS THIS CAKE LIFTER

When it comes time to lift a beautiful Bundt or layer cake from workstation to cake stand, bakers need a tool they can count on. With its 10-inch nonstick surface and sturdy aluminumized steel build, the Nonstick Round Cake Lifter by Nordic Ware won't let you down. It's not just great for cakes either. We love using it to effortlessly transfer rolled-out dough to pie plates and tart pans.

nordicware.com, \$25



YOUR BAKED GOODS DESERVE TIMELESS BRITISH FLAIR

Falcon Enamelware has been a symbol of British baking excellence since the 1920s. Their versatile Bake Set offers a range of five stackable pans that can go from 7 $\frac{3}{8}$ x 4-inch personal-size cobblers to a 14 $\frac{1}{2}$ -inch sheet cake, while the Loaf Tin is the perfect vessel for breads and loaf cakes. Measuring 12 $\frac{1}{4}$ inches long, 5 $\frac{3}{8}$ inches wide, and 3 $\frac{1}{4}$ inches deep, this pan's uniquely long and slender size makes it perfect for imparting an elegant look to your favorite quick breads. Made of fine porcelain fused onto steel, Falcon's pans are guaranteed unbreakable yet are beautiful enough to take your favorite recipes right from oven to table.

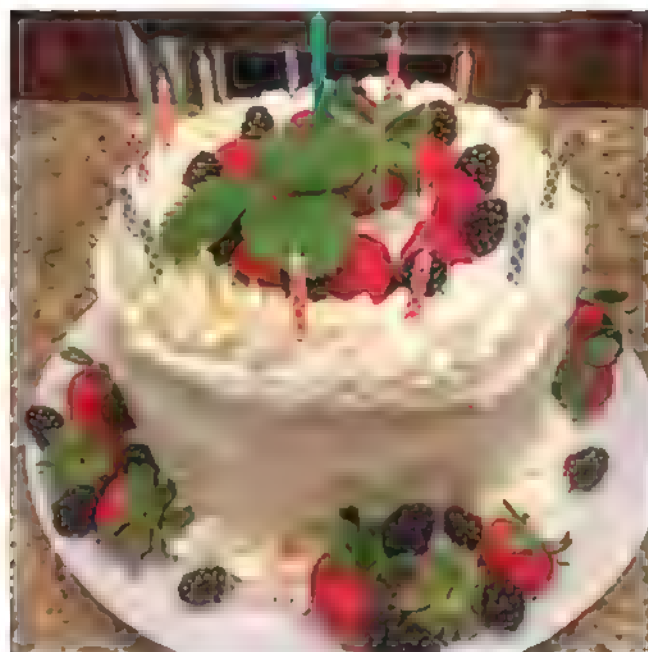
falconenamelware.com, Bake Set, \$115, Loaf Tin, \$42



BAKER SPOTLIGHT: THE CAKE PAN QUEEN

WE SAT DOWN WITH BRENDA SLATE, A *BAKE FROM SCRATCH* SUPERFAN AND ALUMNA OF SEVERAL BAKING RETREATS, TO GET THE INSIDE SCOOP ON HER MUSEUM-WORTHY CAKE PAN COLLECTION.

For Brenda Slate, it all started with family. From birthday parties to holiday meals, Brenda's love of baking homemade cakes sparked a lifelong drive to collect cake pans of all shapes and sizes. With an assortment that's well into the triple digits and ranges from charming vintage vessels to Nordic Ware's latest creations, Brenda's got a pan for every occasion. We chatted with this Arlington, Texas, local about her baking treasure trove.



We're fascinated by your extensive cake pan collection. Just how many pans do you have?

Brenda Slate: I have just over 200 pans. It could be more! The ones I use the most are stored on a special shelf I had built in our kitchen, but the rest are organized in plastic bins and stacked in the laundry room. They're all organized by theme, so no matter what time of year it is, I can easily find which ones I'm looking for. But that also makes it hard to tell how many there are.

Why cake pans?

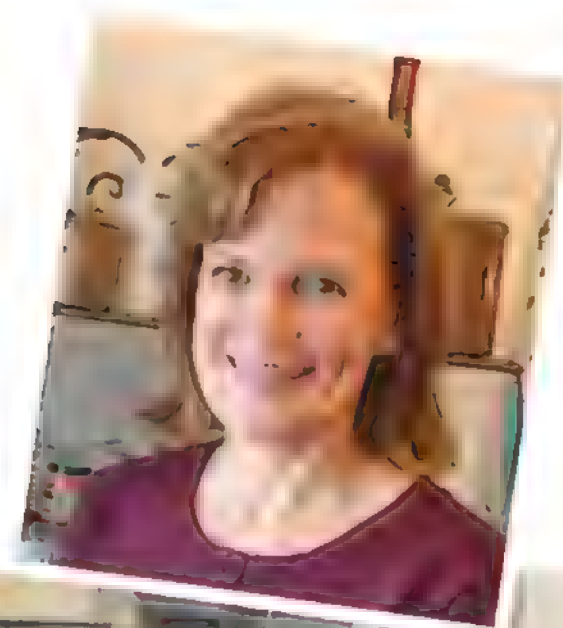
Brenda: When I was a little girl, my mother bought me one of those Suzy Homemaker sets that comes with the light bulb oven and little cake pans for children to learn how to bake. I loved baking cakes from the first time I used it. After that, I can't remember a Saturday when my mother, sister, and I weren't browsing through kitchen stores for new bakeware. When I got married, baking cakes for our family occasions became my way of showing love. With every occasion that came up, I'd get a new cake pan to mark it.

What kind of pans are in your collection?

Brenda: All kinds! I have your basic cake pans like a 9-inch round pan and Nordic Ware's classic Anniversary Bundt Pan. I still have the vintage cake pans I bought as a little girl, which are teddy bear- or Disney character-shaped. Then I started collecting pans based on what was going on in my life. When my daughter had her first birthday, I bought a Winnie the Pooh pan. For my son's first, it was a pan shaped like a train with monkeys on it. I also collect vintage copper and cast-iron cake pans.

Do you have any favorites?

Brenda: The ones I use the most are Nordic Ware's novelty pans, like the mini rose-shaped pans and their holiday-themed pans. Nordic Ware's Bundt pans are the pans I use when I'm craving a piece of cake outside of a family gathering. I'm not a huge fan of frosting if it's just me eating it, so the Anniversary Bundt Pan or the Brilliance Bundt Pan allow me to bake beautiful cakes without having to worry about them looking unfinished without frosting.



Where do you go when you're on the search for new pans?

Brenda: Antiques stores and flea markets are perfect for finding vintage pans. I also travel a good bit, and in the last year, I've been on several of the *Bake from Scratch* baking retreats. There's always an opportunity to explore stores that are unique to the location where we're staying, like pan-hunting in E. Dehillerin in Paris. Other than that, I still wander through kitchen stores around town just like I did with my mother and sister when I was little.

Do you plan to keep expanding your collection?

Brenda: I'm always looking for a new addition. Any time there's a birthday, holiday, or just when the kids come home, I bake a cake. I end up baking about 45 cakes a year, and while I love the pans I have now, when you bake that much, it's fun to introduce a new pan into the mix and play with a new shape. I'll keep filling up the shelves in the laundry room, and when I can't anymore, I'll just think of somewhere else to keep my growing collection. 🍪



bake
FROM SCRATCH

Announcing our 2020

BAKING RETREATS

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It's time to take an adventure the *Bake from Scratch* way.

Our 2020 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn the tricks of laminating dough and the basics of holiday baking in San Francisco and master all the French classics in Paris.

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LAMINATED DOUGHS BAKING

Croissants • Danish • Kouign Amann • Brioche • Babka

JULY 13–17

SAN FRANCISCO, CALIFORNIA

HOLIDAY BAKING

Cookies • Peppermint Choux Puffs • Pumpkin Linzer Tart
Eggnog Tres Leches Cake • Pavlova Wreaths • Classic Stollen

NOVEMBER 7–8

PARIS, FRANCE

FRENCH HOLIDAY BAKING

Galette des Rois • Bûche de Noël • Tarte Tatin

DECEMBER 8–11

All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, go to bakefromscratch.com/baking-retreats, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

CHERRY-ALMOND SWEET ROLLS

Twisted and swirled with a concentrated cherry-almond filling, these sweet rolls get their luxurious texture from Platinum® Yeast from Red Star®.

Makes 16 rolls

- 1¼ cups (360 grams) cherry spreadable fruit
- 2 tablespoons (26 grams) finely chopped dried tart cherries
- 1¼ teaspoons (4 grams) tapioca flour
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon (1 gram) almond extract
- 4 cups plus 2 tablespoons (516 grams) all-purpose flour, divided
- ⅓ cup (67 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 2 teaspoons (6 grams) kosher salt
- 1 cup (240 grams) whole milk
- ⅓ cup (76 grams) unsalted butter, softened
- ¼ cup (60 grams) sour cream, room temperature
- 2 large eggs (100 grams), divided
- 2 teaspoons (3 grams) packed lemon zest
- 1 teaspoon (6 grams) vanilla bean paste
- 2 tablespoons (14 grams) lightly toasted sliced almonds, finely chopped
- Raw sliced almonds, for sprinkling

1. In a small saucepan, stir together spreadable fruit, dried cherries, tapioca flour, cinnamon, and nutmeg; cook over medium heat, stirring frequently, until mixture just starts to bubble, about 5 minutes. Immediately remove from heat; stir in almond extract. Transfer cherry mixture to a small bowl, and let cool completely; refrigerate until ready to use.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) all-purpose flour, sugar, Platinum Yeast, and salt at medium-low speed until well combined.
3. In a medium saucepan, heat milk and butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add milk mixture to flour mixture; beat at medium speed for 2 minutes. Add sour cream, 1 egg (50 grams), lemon zest, and vanilla bean paste; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add remaining 3 cups plus 2 tablespoons (391 grams) all-purpose flour, beating just until combined and stopping to scrape sides of bowl.

4. Switch to the dough hook attachment. Beat at medium speed until a soft, tacky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.)
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
6. Preheat oven to 375°F (190°C). Line 2 rimmed baking sheets with parchment paper.
7. Lightly punch down dough; cover and let stand for 5 minutes. Turn out dough onto a very lightly floured surface, and roll into a 20x16-inch rectangle. Using a small offset spatula, spread cherry mixture onto dough, leaving a ½-inch border on short sides; sprinkle evenly with chopped almonds. In a small bowl, whisk remaining 1 egg (50 grams). Brush one border with egg wash. Fold dough in half crosswise, trimming if needed, to create a 16x10-inch rectangle. Gently roll over dough to ensure filling is even. Cut dough into 16 (1-inch-wide) strips. Twist each strip 3 to 4 times; starting from one end, coil twisted

dough strip into a spiral shape, tucking end under. Place rolls 1 to 1½ inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour.

8. Brush rolls with remaining egg wash; sprinkle with sliced almonds.
9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 12 to 14 minutes, rotating pans halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool on pans for 10 minutes. Serve warm.

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready; beat for 1 minute, and test again.



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MA'AMOUL

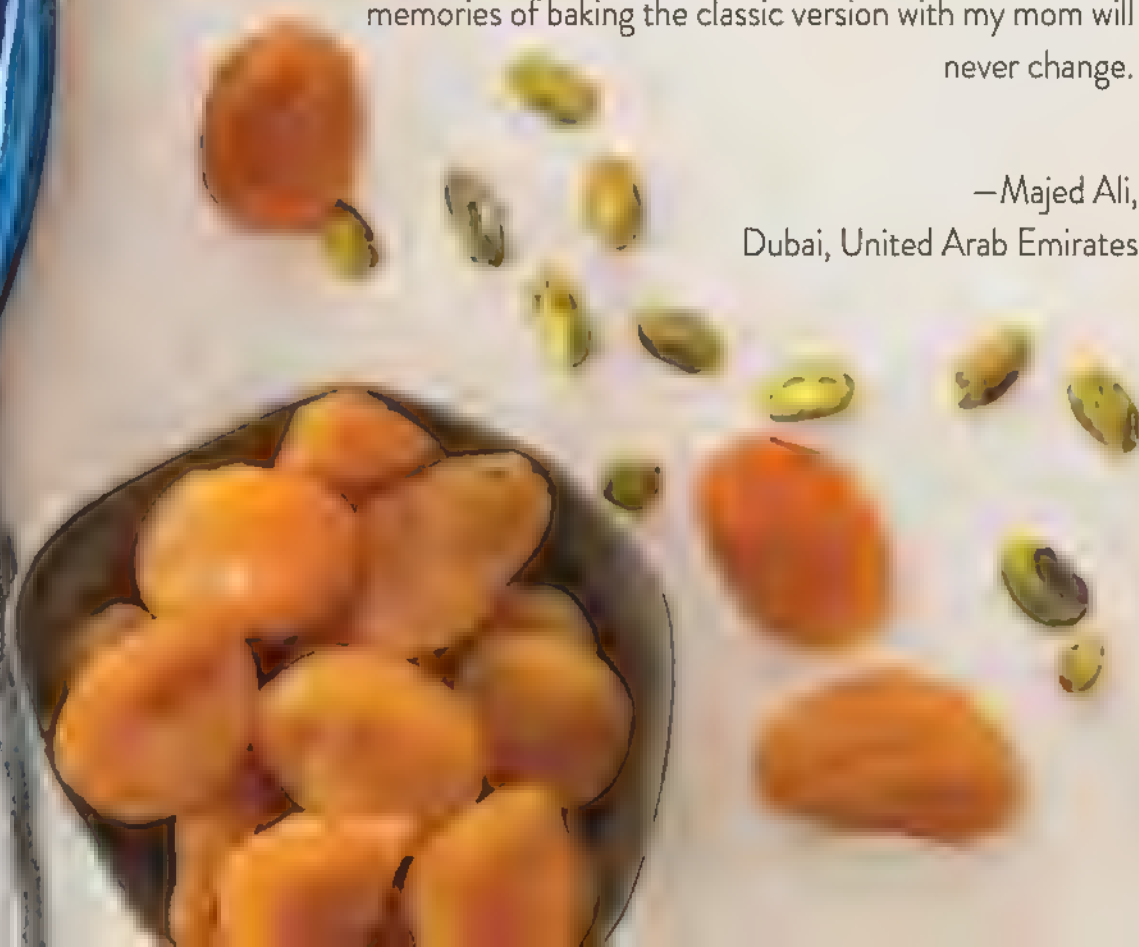
AWARD-WINNING BAKING BLOGGER
MAJED ALI OF THE CINNAMAN HAS BUILT
A REPUTATION ON PUTTING UNIQUE MIDDLE EASTERN TWISTS ON CLASSIC
BAKED GOODS. HERE, HE CHANGES THINGS UP AND PUTS A FRESH, MODERN
SPIN ON ANCIENT MIDDLE EASTERN COOKIE, ONE OF HIS MOST CHERISHED
RECIPES FROM CHILDHOOD.

When I was a growing up, I hardly acknowledged the dates of holidays we celebrated at home where I was raised in the city of Ajman, located along the Persian Gulf in the United Arab Emirates. I was too oblivious and innocent to comprehend how the calendar mapped out the whole year, so instead, I remembered the time of year based on the food my parents would make. Food, you see, was always the indicator of which occasion was nearing. Every year in the late springtime, my mother would make *ma'amoul* for Ramadan. These not-too-sweet cookies are like little pockets of deliciousness packed with a surprise center filling made with walnuts or dates and enjoyed with morning coffee or as dessert.

I was always mesmerized by my mother's dexterity and fluidity as she baked them. It was as if she was casting a spell as everything, from the crumbly dough to the sweet filling, seemed to come together to make these thick golden cookies. I can still see her now, knocking on the wooden molds, and the beautiful cookies with an intricate arabesque pattern that would emerge. As they baked, the smell of the aromatic rose water-scented dough would fill the entire house.

I used to sneak two or three (because one is not enough), completely neglecting the fact that my mother counted them. She would let it go until the moment her eyes fell on the traces of confectioners' sugar and crumbs I had left all over her favorite Persian carpet. Today, I play with *ma'amoul*'s traditional flavors and fillings, but I take comfort in the fact that my memories of baking the classic version with my mom will never change.

—Majed Ali,
Dubai, United Arab Emirates



THE REDO

CORNMEAL MA'AMOUL WITH APRICOT & PISTACHIO

Makes 28 cookies

Cornmeal gives these cookies an extra-crumbly texture while apricot and pistachio are a bright, modern twist on ma'amoul's classic date filling. Using a traditional wooden ma'amoul mold to render a unique design on top of the cookie is truly what sets this treat apart. If you don't own a mold, don't fret. You can shape the dough by hand, and use a fork to create your own pattern on top.

- 3¼ cups (488 grams) semolina flour
- 1¼ cups (173 grams) plain yellow cornmeal
- 2½ teaspoons (5 grams) ground cinnamon
- 2 teaspoons (4 grams) mahlab*
- 1 teaspoon (3 grams) kosher salt
- 1½ cups (303 grams) unsalted butter, melted
- ¼ cup (60 grams) rose water
- ¼ cup (60 grams) warm water (105°F/41°C to 110°F/43°C)
- 1 tablespoon (12 grams) granulated sugar
- ½ teaspoon (1.5 grams) active dry yeast
- 14 ounces (397 grams) finely chopped dried apricots (about 2¾ cups)
- ½ cup (75 grams) very finely chopped raw pistachios
- ¼ cup (80 grams) apricot preserves
- ¼ cup (60 grams) room temperature water, plus more if needed

Confectioners' sugar, for dusting

1. In a large bowl, combine semolina, cornmeal, cinnamon, mahlab, and salt. Add melted butter; using your fingers, rub mixture together until it resembles wet sand. Add rose water, and rub mixture together. Cover with plastic wrap, and let stand overnight to soften.
2. In a small bowl, combine ¼ cup (60 grams) warm water, granulated sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
3. Add yeast mixture to semolina mixture; using your fingers, rub mixture together. Cover with plastic wrap, and let stand for 1 hour.
4. Line a baking sheet with parchment paper.
5. In a medium bowl, combine apricots, pistachios, and preserves. Using a 2-teaspoon spring-loaded scoop,

scoop 28 mounds of apricot mixture (about 18 grams each), and place on prepared pan. Set aside.

6. Preheat oven to 400°F (200°C). Line 2 large baking sheets with parchment paper.

7. Add ¼ cup (60 grams) room temperature water to semolina mixture until well combined. (Mixture should feel like soft cookie dough that can be flattened and shaped into a ball without significant cracking. Add more room temperature water, 1 tablespoon [15 grams] at a time, if needed, until desired consistency is reached.)

8. Divide dough into 28 portions (about 40 grams each). Place 1 portion in palm of one hand; using fingertips of your other hand, flatten dough into a 3¼-inch circle, pressing edges slightly thinner than center. Place 1 mound of apricot mixture in center of dough circle. Shape dough into a ball around apricot mixture. Repeat procedure with remaining dough and remaining apricot mixture mounds. Dust a 2½-inch-wide, ½-inch-deep ma'amoul mold (see Note) with flour. Press 1 dough ball into mold, and flatten using your hand. Tap mold on a clean surface to release. (Alternatively, gently press dough balls to ½-inch thickness, and use the tines of a fork to make a pattern on top.) Repeat with remaining dough balls, re-flouring mold as needed. Place 1 inch apart on prepared pans.

9. Bake until dry, set, and lightly golden, 18 to 20 minutes. Let cool completely on pans on wire racks. Dust with confectioners' sugar before serving.

**Mahlab is a powder made from the seeds of the St. Lucy's cherry, found in different parts of the Mediterranean. You can find this baking spice at local specialty grocery stores or online.*

Note: We used Ma'amoul Carved Round Wooden Mould Press, Middle Eastern Cookie & Cake Mold, available at amazon.com. Using a 2½x¾-inch fluted tart pan is another option; line pan with plastic wrap before pressing in dough to remove shaped cookie with ease. 🍪

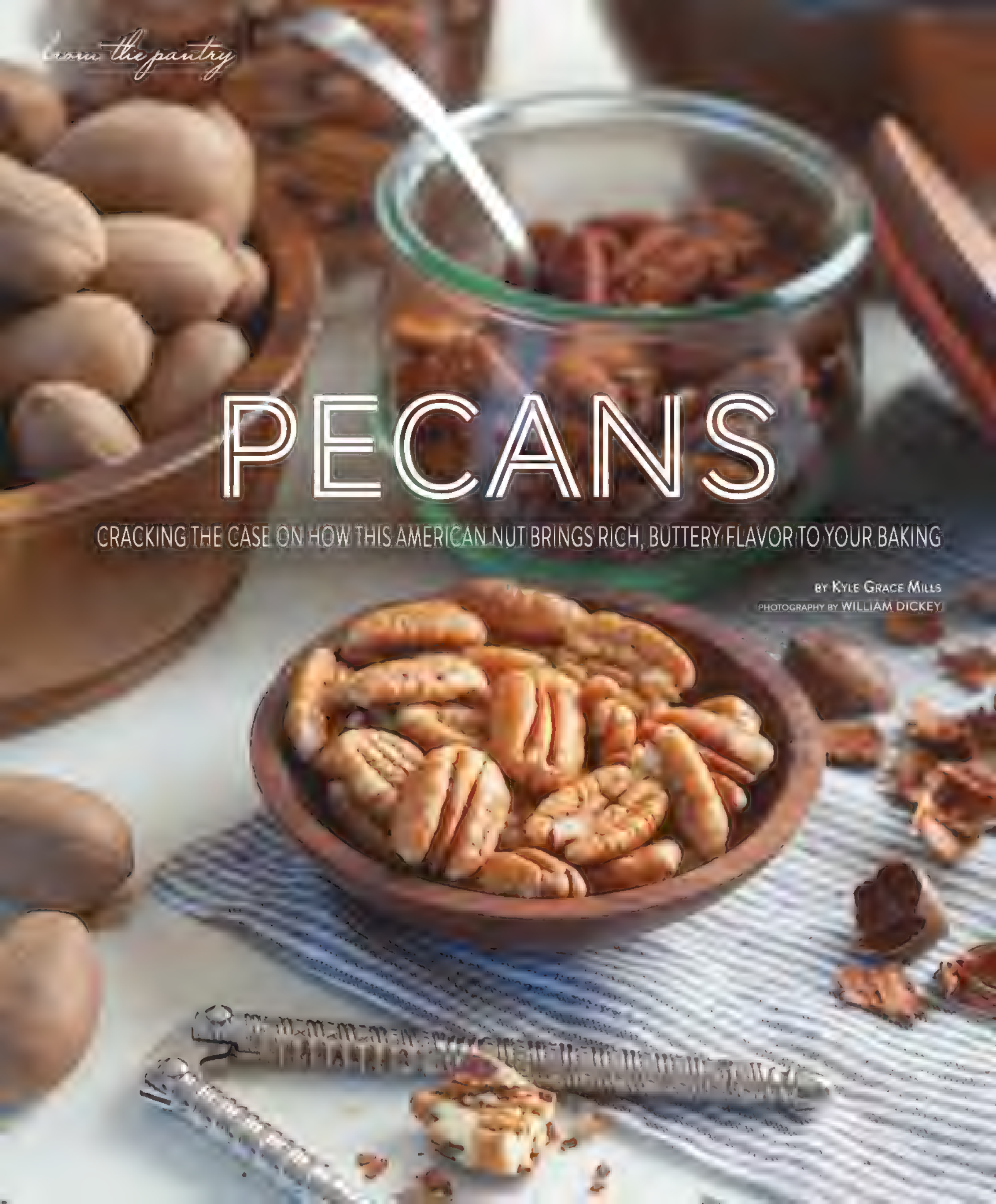
from the pantry

PECANS

CRACKING THE CASE ON HOW THIS AMERICAN NUT BRINGS RICH, BUTTERY FLAVOR TO YOUR BAKING

BY KYLE GRACE MILLS

PHOTOGRAPHY BY WILLIAM DICKEY



Pee-can. Pih-kahn. Pee-kahn. A nut by any other name wouldn't have such a hotly contested pronunciation, but however you say it, the pecan's influence on American baking is a universal truth not up for debate. Naturally growing along the Mississippi River, from the tip of Illinois down to the bayous of Louisiana, the pecan tree is the only nut tree native to North America, and its plump, brown nut has become a signature ingredient in some of our most beloved baked goods, from rich pecan pie to nut-studded hummingbird cake. Even with its assured place in American heritage, the pecan has journeyed a winding path from foraged food to pantry staple.

The Native Americans were the first to eat the indigenous nut and, fittingly, gave the pecan its name. The word *pecan* derives from the Algonquin word for "nuts that require a stone to crack." Across the board, pecans were valued as a source for trade and barter, but the nut itself was a miracle for the Native American diet, a hardy food source that could survive long journeys and storage and offered exponential nutrition for its small size.

Like the Native Americans, the colonists quickly became fans of the tender and chewy pecan. Founding fathers George Washington and Thomas Jefferson were ardent admirers of the nut, planting pecan trees at their famous estates of Mount Vernon and Monticello, respectively, in Virginia. But despite its many delicious virtues, the pecan tree remained an untamed resource until the 19th century. One hundred nuts from one single pecan tree will turn into 100 unique pecan trees, each one bearing different strains of pecans. This made selective growing nearly impossible for would-be pecan farmers. Finally, in 1846, a slave gardener named Antoine—alas, no last name is recorded—discovered the way to graft pecan trees, where identical trees could come from one superior pecan tree, revolutionizing the process of growing and harvesting pecans. By the 1880s, the end product of this grafting, the Centennial pecan, had made its debut as the new cash crop for the South. By the time the 1930s rolled around, millions of pounds of pecans were harvested in Georgia alone, still the highest producer of pecans to this day.

It's difficult to imagine the South's decadent dessert spread without the presence of the pecan. Again and again, the pecan was used to transform sweets from the Old World into something uniquely American. Folded into the lofty cake batters and

studding the fluffy frostings of carrot cake, Italian cream cake, and German chocolate cake, the pecan acts as both a crunchy adornment and a buttery flavor booster to classic Southern cakes. As a rule, Southerners are known to take an already good thing and make it better with pecans. A perfect example of this compulsion is the pecan sandie. The sandie is an Americanized take on the French shortbread cookie called *sablé*, but with chopped pecans mixed into the dough. Pralines, a caramel confection brought to Louisiana by French settlers, became a signature Southern treat with the swap of locally grown pecans for imported almonds.

Then there is the most iconic of desserts: the pecan pie. A descendant of medieval treacle tarts, pecan pie shares a common thread with







other American regional desserts, from shoofly pie to sugar pie to even chess pie. But where these other pies stop at the custard and syrup-sweetened filling, pecan pie is a glorification of the South's signature nut, showcasing toasty pecans with every bite. Some recipes add bourbon or chocolate, perhaps even bourbon *and* chocolate, but the pecan is always the star of the show. There's little proof of where or exactly when the pecan pie first came about—but you can thank Karo for making it a household dessert. In the 1920s, a simple pecan pie recipe was printed on the Karo Corn Syrup can label. One bite of the golden, nutty pie and the US was done for.

What exactly makes this nut such an irresistible ingredient for bakers? Much of it has to do with its delectable chemical makeup. Pecans are rich in oil, second only to the macadamia nut in unsaturated fats, making them a uniquely buttery ingredient. This high oil content also means that shelled pecans should be stored in the refrigerator, untoasted and in whole pieces, if not using immediately, because these same oils go rancid quickly at room temperature and chopped and roasted pecans have weakened cell walls. The fat in pecans is subject to absorbing odors, so opt for an airtight container, such as a glass jar, for storage. Pecans also freeze well. Sealed in a resealable plastic freezer bag, they'll keep in the freezer for up to 6 months.

Perhaps the greatest way to unlock the potential of your pecans is to give them the toasted treatment. Toasted pecans, whether done in the oven or on the stove in a skillet, have an more enhanced, warmer flavor than raw pecans, and their texture takes on a crispy firmness. (To properly toast pecans, see our PRO TIP on page 83.) Candied pecans have a similar appeal, with their sugar-toasted encasement offering a delightful note of sweetness and crunch.

As for incorporating pecans into your baking, do as the Southerners do: add them to just about anything your heart desires. Stir them into cake batter—spice cakes in particular—to complement the cake's warm, buttery flavor with nuttiness. (See our Butter Pecan Pound Cake on page 85.) Lightly coat chopped pecans in flour before adding to cake batter so they are distributed evenly and don't sink during baking. Mix them into a caramel-based topping before pouring over your baked goods, like sticky buns or toffee pudding, bringing crunch to the gooey decadence. Crown your coffee cakes with pecan streusel, or better yet, your muffins. (See our Banana Muffin Tops on page 93.) Or, for a minimalist measure of how the pecan transforms a baked good, simply stir chopped pecans into your favorite brownie recipe to see how the nut enhances the rich chocolate flavor.

For the sake of convenience, there's still no better way to enjoy pecans than to buy them pre-shelled. Commercial pecan factories have the best machines for cracking and removing the entirety of the pecan without losing precious bits during its extraction. In fact, 80% of all pecans sold at market are already shelled for you. One pound of pecan halves will equal roughly 4 cups. But if you have a desire to break into the actual nut like your ancestors of old, pull up a chair, grab a nutcracker, and get cracking. Enjoy the sound—it's one that has echoed through the ages in the American South.

BAKE WITH PECANS In this issue, don't miss:

Pecan Pinwheels, page **83**

Butter Pecan Pound Cake, page **85**

Hungarian Pull-Apart Pecan Coffee Cake, page **86**

Butter Pecan Poke Cake, page **86**

Banana Muffin Tops, page **93** ▣

A woman with short grey hair and glasses, wearing a light purple long-sleeved shirt and a dark grey apron, stands in a kitchen. She is smiling and has her arms slightly raised. To her left, several copper pots and pans are hanging on a rack. In the background, there are white kitchen cabinets and a shelf with books. The overall atmosphere is warm and inviting.

baker profile

LIVING THE SWEET LIFE

A PIONEER OF THE BAKING BLOGOSPHERE, ZOË FRANÇOIS
HAS MERGED BAKING AND SOCIAL MEDIA TO EMPOWER HOME
BAKERS AROUND THE WORLD WITH HER PASSION FOR BAKING

BY LILLIE MERMOUD
PHOTOGRAPHY BY ELIESA JOHNSON



As “Can’t Help” by Parachute reverberates across a spacious home kitchen in Minneapolis, Minnesota, morning light hits gleaming copper pans that hang on a rack, ready to become the vessels for a sweet jam filling, sticky caramel, or a boozy reduction. In the corner, double ovens preheat and fill the room with effusive warmth while a stand mixer is posed at full tilt, waiting to whip up a velvety batter or shiny meringue peaks. At the center of it all is Zoë François, dancing around the room as she moves from one step in her baking process to another. Her two sons, Henri and Charlie, 21 and 19 respectively, rush into the kitchen with their two standard poodles, Miles and Roffman, in tow, hoping for a taste of Zoë’s latest recipe. This pastry chef and cookbook author turned blogger has made her kitchen into her ultimate happy place. It’s also the scene from which Zoë shares her love of baking with more than 200,000 followers around the world through her popular Instagram, @zoebakes.

The author behind the blog *Zoë Bakes* and coauthor of the Bread in Five series with Jeff Hertzberg, Zoë is a heavyweight in the blogging and cookbook industries. She’s known for her showstopping recipes that range from

meringue-topped tarts that she toasts with a blowtorch to elegant white cakes painstakingly decorated with handmade white chocolate feathers. Thanks to her Instagram story tutorials, YouTube videos, and blog posts, Zoë has established herself as a baking teacher, helping her readers and followers conquer techniques they never thought they could before. With her videos averaging 40,000 views, Zoë’s followers voraciously make her recipes and share them on social media almost as soon as they’re posted.

Zoë’s drive to spread her love of baking started long before social media ever came along. Flash back to Zoë’s childhood in Vermont, where she grew up on a commune and seldom had access to traditional cakes and candies made with refined sugar. Instead, the baked goods she had were flavored with what the community could grow and sweetened with fresh honey from nearby beehives. When she got ahold of a Twinkie from a friend’s lunch box in elementary school or cakes made with refined sugar in her home economics classes in high school, she didn’t take it for granted. “Because I never got to have typical sweets growing up, baking has always been special to me,” Zoë shares. It was in those home economics classes that Zoe truly learned to bake



for the first time, and where she fell in love with it. She carried this fascination into adulthood, though it wasn't until much later that she realized baking was her life's calling.

Zoë dabbled in a career in baking when she started Zoë's Cookies, a cookie stand she owned and operated as a project for a business course in college. "I never thought baking would be a career for me at that time, though," she admits. She graduated with a business degree and ended up landing a job in an ad agency in Minneapolis. After long days of working, Zoë relaxed by baking late into the night. "My job at the time wasn't creative enough for me. So I came home and baked, madly so," she says with a laugh. "Finally, I realized I should just go to culinary school and make it my next career move."

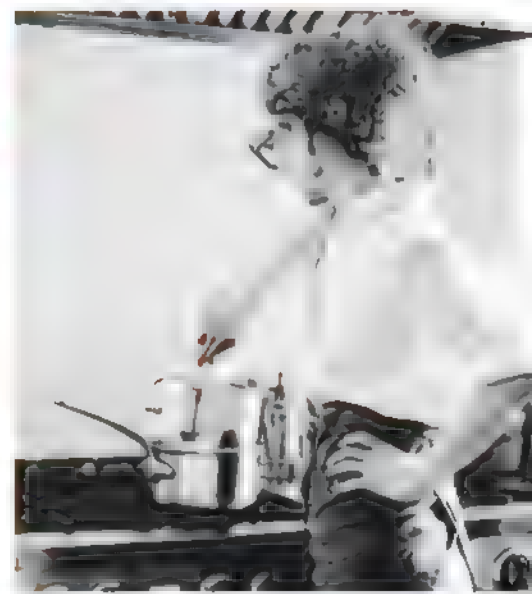
After studying at a local cooking school and then graduating with a degree in pastry arts from the famed Culinary Institute of America, Zoë went on to create pastry programs for Twin Cities restaurants like Steven Brown's Tilia. Whenever she thought up a new menu, she'd spend a few days with the restaurant's team, showing them how to master each recipe. That's when Zoë realized she had a knack for teaching. Zoë eventually left the industry to dedicate more time to her family, but she fed her passion for teaching by hosting master classes for the restaurant community throughout Minneapolis. "I loved my career, but I was working 80-hour weeks, and I realized that's not why I had a family," Zoë says. In the end, her decision to focus on her family is what catapulted her into her dream job.

As Zoë sat at the back of the room of one of her sons' music classes in 2003, she met Jeff Hertzberg, who became her coauthor for seven books in the Bread in Five collection, a series of books that helps home bakers to master bread-

making through approachable techniques. The first book, *Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking* (Thomas Dunne Books, 2007) was a game changer. Because bread-making was new to so many people at the time, Zoë's instructional instinct kicked in, and she and Jeff started *artisanbreadinfive.com*. The blog was a place where Zoë uploaded visual tutorials for the book's recipes and the coauthors could answer reader questions. At the same time, this groundbreaking move inspired Zoë to start a website of her own where she could teach her recipes. And so, *zoebakes.com* was born.

Over the next few years, Zoë poured all of herself into *Zoë Bakes*. She filled her blog with mouthwatering recipes for Blackberry Ricotta Tarts, lemon curd dacquoise, and many more cakes and pastries, all photographed in her home kitchen in Minneapolis. With each recipe came a wealth of tips and tutorials, establishing Zoë as a baking guru. Then she took her role as an instructor to the next level when she started adding video tutorials of her recipes in Instagram stories. "Videos changed everything for me," Zoë says. "I was able to share how much joy you can get out of the process of baking. The end result is just a bonus."

Zoë Bakes became the ultimate resource for empowering home bakers, but Zoë knew that if she was going to keep growing the blog, she needed an epic home kitchen to back it up. In recent years, she's been through four kitchen renovations before getting her perfect kitchen, the one she had so fantastically dreamed of. Anchored by a large butcher block in the center of the room that doubles as Zoë's workbench and as her family's gathering place during mealtimes, her kitchen is the physical embodiment of her love of baking. It's designed to fit a chef's need for mobility and functionality thanks



to easily accessible workstations, speed racks built into a “garage” under the island, and professional-grade appliances. Zoë’s also filled the room with her favorite sentimental finds, like an antique French bread cooling rack that she uses to store her dishes. A votive candle bearing the likeness of Ina Garten sits on her stove, a gift to her from blogger Erin McDowell of *Cloudy Kitchen*. In the corner, a black-and-white framed photo of famed pastry chef August Sander that her husband gave her faces the kitchen’s main work space. “My husband says he wanted someone to watch over me,” Zoë says cheerfully, “And as for the candle, who doesn’t need the patron saint of baking, Ina Garten, in their kitchen?” Because no kitchen would be complete without a few cookbooks, Zoë’s stocked a built-in shelf behind the island full of her favorite tomes, all arranged by color. Adjacent to her kitchen library is one of Zoë’s most prized possessions: a silver spoon collection her grandmother gathered from her travels and from Zoë’s Norwegian great-grandparents. Uniting practicality with a unique sense of home, Zoë’s made her kitchen the perfect headquarters for *Zoë Bakes*, as well as her favorite room in the house.

After authoring two more books with Jeff, Zoë is still involved with the Bread in Five books and brand but is also growing *Zoë Bakes* to incredible

heights. She’s writing her first solo cookbook, *Zoë Bakes Cake*, that will be the culmination of her career. Releasing in spring of 2021, the concept is simple: it’s all about cake. With recipes ranging from a simple pound cake to a rum-soaked black cake and advanced genoise, the book is packed with her best tips and food science facts. “I want people to understand the what and why behind my recipes,” she explains. It’s her teaching power translated into print. Along with her own cookbook, Zoë is also expanding her brand by producing more in-depth YouTube tutorials. She’ll continue to post the Instagram stories she’s so famous for, but her YouTube videos will be a place for her to share her pastry knowledge more fully than before. By adapting to the ever-changing worlds of baking and social media, Zoë is ensuring that she can keep inspiring home bakers across the globe.

A perfect hybrid between pastry chef, blogger, and baking instructor, Zoë really is living the sweet life. She reflects on this as she cleans leftover dough from her butcher block with a bench scraper. “Everything I do is with the purpose of sharing the freedom I get from baking,” she says. After looking through her beautiful feed and her lively videos, it’s impossible not to feel the same joy she does. For Zoë, that’s mission accomplished.

ZOË’S TOP TUNES

Music is an essential part of Zoë’s baking process. Here’s her ultimate baking playlist.

“A CASE OF YOU”

Joni Mitchell, *Blue* (1971)

“It’s mellow and gets my day started. If I’m baking whole wheat bread or carrot cake, it brings back memories of the commune I grew up on.”

“CRAZY LOVE”

Van Morrison, *Moondance* (1970)

“This one’s slow and a little more intense. To me, it’s a perfect sourdough-kneading sound.”

“TEXAS SUN”

Khruangbin and Leon Bridges, *Texas Sun* (2020)

“This is the perfect song to distract me from wanting to open the oven door while something is still baking.”

“I’M COMING OUT”

Diana Ross, *Diana* (1980)

“When I hear this, I get inspired to drape ganache over a chocolate cake or add some sprinkles to it.”

“HOMEMADE DYNAMITE (REMIX)”

Lorde (featuring Khalid, Post Malone, and SZA), *Melodrama* (2017)

“This is my go-to soundtrack whenever I get the blowtorch out!”

“NICE FOR WHAT”

Drake, *Scorpion* (2018)

“I need a solid beat to end just about any project, and Drake always delivers.”



ALMOND PLUM TART

Makes 1 (10-inch) tart

Perfect for summer, this simple tart features a creamy almond filling studded with fresh plums and topped with an almond cream topping that bakes to golden perfection.

- 10 tablespoons (140 grams) unsalted butter, softened
- ½ cup (60 grams) confectioners' sugar
- 1 large egg yolk (19 grams)
- 1½ cups (188 grams) plus 2 tablespoons (16 grams) unbleached all-purpose flour, divided
- ¼ cup (24 grams) almond meal
- Pinch salt
- 1 teaspoon (4 grams) vanilla extract
- 8 ounces (227 grams) almond paste
- ½ cup (113 grams) unsalted butter, room temperature
- ¼ cup (50 grams) plus 3 tablespoons (36 grams) granulated sugar, divided
- 2 large eggs (100 grams)
- 2 tablespoons (30 grams) heavy whipping cream
- 1 teaspoon (4 grams) almond extract
- 4 to 5 plums (496 grams), pitted and cut into 8 wedges
- ½ cup (57 grams) sliced raw almonds
- ½ teaspoon orange zest
- ¼ teaspoon (1 gram) orange blossom water

1. Preheat oven to 350°F (180°C).
2. In the work bowl of a food processor, place softened butter, confectioners' sugar, egg yolk, 1½ cups (188 grams) flour, almond meal, and vanilla; process until dough just comes together and forms a uniform ball, about 1 minute. Press into bottom and up sides of a 10-inch removable-bottom tart pan; trim excess dough. Freeze for about 15 minutes.
3. In the work bowl of a food processor, place almond paste, ½ cup (113) room temperature butter, 3 tablespoons (36 grams) granulated sugar, and remaining 2 tablespoons (16 grams) flour; process until smooth, stopping to scrape sides of bowl. Add eggs, cream, and almond extract; process until smooth. Spread in frozen tart shell. Arrange plums, cut side up, in filling.

4. In a small bowl, combine almonds, orange zest, orange blossom water, and remaining ¼ cup (50 grams) granulated sugar. (Mixture should resemble lightly wet sand.) Sprinkle onto tart.

5. Bake until filling is set and golden, about 50 minutes, covering with foil 40 minutes into baking to prevent excess browning. Let cool completely in pan. Remove from pan, and serve. 



Quick Fix

MAKE THE MOST OF SUMMER'S FRESH FLAVORS WITH
THESE CRAVE-WORTHY QUICK BREADS THAT COME
TOGETHER IN A FLASH



Lemon Poppy Seed
Coffee Cake
page 39

RECIPE DEVELOPMENT BY
LAURA CRANDALL
FOOD STYLING BY KELLIE GERBER KELLEY



Upside-Down Heirloom
Tomato Cornbread
page 39





DOUBLE-CHOCOLATE ZUCCHINI MUFFINS

Makes 12 muffins

Why go for tried-and-true zucchini bread when you could have these indulgent muffins? Owing their soft texture to juicy zucchini, these muffins get a dose of decadence from white chocolate chips embedded in the cocoa-rich batter.

- 1 cup (200 grams) granulated sugar
- ½ cup (120 grams) sour cream, room temperature
- ⅓ cup (76 grams) unsalted butter, melted
- ⅓ cup (80 grams) whole milk
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract*
- 2 cups (250 grams) all-purpose flour
- ½ cup (43 grams) Dutch process cocoa powder
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (120 grams) shredded zucchini, patted dry
- 1 cup (170 grams) white chocolate chips

1. Preheat oven 350°F (180°C). Line a 12-cup muffin pan with parchment paper liners.
2. In a large bowl, whisk together sugar, sour cream, melted butter, and milk; whisk in eggs and vanilla.
3. In a medium bowl, whisk together flour, cocoa, baking powder, baking soda, and salt. Add flour mixture to sugar mixture, whisking just until combined. Fold in zucchini and white chocolate chips. Divide batter among prepared muffin cups.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack.

**We used Heilala Pure Vanilla Extract.*





1.



2.



3.



4.



5.

MAKE YOUR OWN PARCHMENT PAPER MUFFIN CUPS:

1. Cut 2 (18x12-inch) sheets of parchment paper into 12 (6-inch) squares (6 squares per sheet of parchment paper).
2. Fold each square in half vertically; unfold, and fold in half horizontally. (In the end, each square should be folded into quarters.)
3. Place the center of 1 square over the top of a 6-ounce can or cup with a 2-inch diameter. Make sure to run your hands along the side and over the parchment to create deep folds.
4. Run your finger around the rim of the can or cup bottom to mold the sides of the parchment into a round shape.
5. Remove the parchment, and place in a cup of your muffin pan. Repeat with remaining squares. Carefully spoon your batter into muffin cups lined with parchment paper liners.

CHOCOLATE CHUNK BANANA SCONES

Makes 8 scones

Time to shake up your scone game. Mashed banana in the dough gives these scones an irresistibly tender crumb and pairs perfectly with the chocolate chunks speckled throughout.

- 3 cups (375 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 4 teaspoons (20 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ⅔ cup (160 grams) cold heavy whipping cream
- ⅔ cup (151 grams) mashed banana
- ¾ cup (128 grams) chopped 60% cacao bittersweet chocolate
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (30 grams) crème fraîche
- 1 tablespoon (15 grams) warm water (90°F/32°C to 110°F/43°C)

Garnish: grated chocolate

1. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly.
3. In a small bowl, whisk together cold cream and banana. Add to flour mixture, stirring with a fork until mixture just starts to come together. Using your hands, knead dough until it almost comes together. Add chocolate, and knead just until chocolate is evenly distributed and no pockets of flour remain.
4. Turn out dough onto a lightly floured surface, and pat or roll into an 8-inch circle (1 inch thick). Using a bench scraper or a sharp knife dipped in flour, cut into 8 wedges. Place scones on prepared pan. Cover and refrigerate until firm, 1 hour or up to overnight.
5. Preheat oven to 375°F (190°C).
6. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush tops of scones with egg wash.
7. Bake until golden brown, 20 to 25 minutes. Let cool on pan for 5 minutes.

8. In a medium bowl, whisk together confectioners' sugar, crème fraîche, and 1 tablespoon (15 grams) warm water until smooth. Just before serving, dip tops of scones in glaze. Garnish with grated chocolate, if desired. Serve immediately. Store in airtight container at room temperature for up to 4 days.

LEMON POPPY SEED COFFEE CAKE

Makes 1 (9-inch) cake

This coffee cake is summer's sweetest wake-up call. Buttermilk in the batter gives this one-layer wonder a cakey crumb that contrasts beautifully with the crunchy streusel topping.

- 1½ cups (300 grams) granulated sugar
 - ¾ cup (170 grams) unsalted butter, melted
 - 3 large eggs (150 grams)
 - 1½ tablespoons (7.5 grams) packed lemon zest
 - 3 tablespoons (45 grams) fresh lemon juice
 - 1½ teaspoons (9 grams) vanilla bean paste
 - 2¼ cups (281 grams) all-purpose flour
 - 1½ tablespoons (14 grams) poppy seeds
 - 2 teaspoons (10 grams) baking powder
 - ¾ teaspoon (2.25 grams) kosher salt
 - ¼ teaspoon (1.25 grams) baking soda
 - 1 cup (240 grams) whole buttermilk
- Lemon Poppy Seed Streusel (recipe follows)
- Buttermilk Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together sugar and melted butter; add eggs, lemon zest and juice, and vanilla bean paste, whisking to combine.
3. In a medium bowl, whisk together flour, poppy seeds, baking powder, salt, and baking soda. Add flour mixture to sugar mixture, whisking to combine. Whisk in buttermilk just until combined. Pour into prepared pan, smoothing with an offset spatula. Sprinkle evenly with Lemon Poppy Seed Streusel.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs,

50 minutes to 1 hour. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Buttermilk Glaze. Serve warm or at room temperature.

LEMON POPPY SEED STREUSEL

Makes about 1 cup

- ½ cup (63 grams) all-purpose flour
- ⅓ cup (67 grams) granulated sugar
- 2 teaspoons (3.5 grams) packed lemon zest
- 1 teaspoon (3 grams) poppy seeds
- ¼ teaspoon kosher salt
- 3 tablespoons (42 grams) cold unsalted butter, cubed

1. In a medium bowl, stir together flour, sugar, lemon zest, poppy seeds, and salt. Using your fingers, cut in cold butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached. Refrigerate until ready to use.

BUTTERMILK GLAZE

Makes about ¾ cup

- 1½ cups (180 grams) confectioners' sugar
- 3 tablespoons (45 grams) whole buttermilk
- 1 teaspoon (2 grams) packed lemon zest

1. In a small bowl, whisk together all ingredients until smooth.

UPSIDE-DOWN HEIRLOOM TOMATO CORNBREAD

Makes 1 (10-inch) cake

Featuring a caramelized tomato top, this crisp cornbread is made all the more delicious from cheese and fresh corn in the batter.

- 3 medium heirloom tomatoes (369 grams), sliced into ½-inch-thick rounds and seeded (about 11 slices)
- 2 cups (240 grams) plain fine yellow cornmeal
- 1 cup (125 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- 2¼ cups (255 grams) shredded smoked white Cheddar cheese, divided
- 1 cup (154 grams) fresh yellow corn kernels (about 2 ears corn)

- ½ cup (14 grams) finely sliced fresh basil leaves
- ¼ cup (40 grams) diced seeded jalapeño
- 1¼ cups (420 grams) whole buttermilk
- 6 tablespoons (84 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- 2 tablespoons (24 grams) granulated sugar

Garnish: fresh basil leaves

1. Preheat oven to 400°F (200°C). Line bottom of a 10-inch cast-iron skillet with parchment paper. Spray parchment and sides of skillet with cooking spray. Line a rimmed baking sheet with paper towels.
2. On prepared pan, place tomato slices.
3. In a large bowl, whisk together cornmeal, flour, baking powder, and salt. Stir in 1½ cups (170 grams) cheese, corn, basil, and jalapeño. Make a well in center.
4. In a medium bowl, whisk together buttermilk, melted butter, and eggs. Add buttermilk mixture to cornmeal mixture, stirring just until combined.
5. In bottom of prepared skillet, place tomato slices, overlapping if needed. Sprinkle with sugar, and top with ½ cup (57 grams) cheese. Spoon batter onto tomatoes, smoothing top.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 30 to 35 minutes, covering with foil to prevent excess browning, if necessary. Let cool in skillet for 10 minutes. Invert cake onto a serving platter. Top with remaining ¼ cup (28 grams) cheese; garnish with basil, if desired. Serve warm. 





MACARON vs.

TWO CLASSIC
COOKIES COLLIDE

A top-down view of a light gray surface covered with a grid of macarons. Each macaron is a pale, sandy color and is topped with several parallel, diagonal drizzles of dark chocolate. The drizzles are thick and glossy, creating a decorative pattern on each cookie. The macarons are arranged in a staggered grid, filling most of the frame.

MACAROON

PHOTOGRAPHY BY NICOLE DU BOIS
RECIPE DEVELOPMENT BY TRICIA MANZANERO
FOOD STYLING BY ERIN MERHAR
STYLING BY CAROLINE BLUM

MACARON

Though a French delicacy through and through, the macaron has decidedly Arabic and Italian roots. During their time occupying Sicily in the 9th century, Arab troops introduced a penchant for almond-based desserts, including the base formula for marzipan. Italian monks and nuns adapted the ground almond-sugar combo to include egg whites, creating crunchy cookies they dubbed “priest’s belly buttons” due to the cookies’ shape. The recipe eventually traveled from Italy and into France, possibly through Catherine de Medici, who married Henry II of France in 1533 and brought along her Italian pastry chefs, who, in turn, brought over a macaron recipe. Over the years, the French would tinker, refine, and popularize the formula. In the late 1800s, the macaron received another fantastical transformation at renowned tea salon Ladurée in Paris. Pierre Desfontaines had designed a *très chic* sandwich cookie from the macaron, filling the fragile shells with ganache, jam, or marzipan to create a singularly decadent dessert. Today, you can find them dyed in rainbow shades and boasting any flavor imaginable, but every macaron, from the vanilla to the foie gras, still contains the traditional trinity of egg whites, ground almonds, and sugar.



CHOCOLATE-COCONUT MACARONS

Makes 20 to 24 macarons

With coconut-accented shells and a bittersweet chocolate filling, this traditional recipe for macarons plays subtle homage to their American cookie cousin.

- 1½ cups (128 grams) superfine blanched almond flour
- 1 cup (120 grams) confectioners' sugar
- ¼ teaspoon kosher salt
- 3 large egg whites (90 grams), room temperature
- ½ cup (100 grams) granulated sugar
- ½ teaspoon (2 grams) coconut extract
- ¼ teaspoon (1 gram) vanilla extract
- Bittersweet Chocolate Buttercream (recipe follows)
- 2 ounces (57 grams) 60% cacao bittersweet chocolate baking bar*, finely chopped
- ½ teaspoon (2 grams) coconut oil

1. Using a permanent marker, draw 1½-inch circles 1 inch apart on 2 sheets of parchment paper. Place parchment on 2 rimmed baking sheets; top with nonstick baking mats.
2. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; process until well combined and mixture is a uniform, fine texture, stopping to scrape sides of bowl. Sift flour mixture through a fine-mesh sieve twice.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy. Gradually add granulated sugar, and beat at medium-high speed until stiff peaks form. Gently fold flour mixture into egg white mixture in three additions, adding extracts with final addition; fold until well combined and batter runs together smoothly when a spatula is dragged through center. (Batter

- should fall off spatula in a continuous ribbon while making a figure 8 pattern.)
4. Transfer batter to a pastry bag fitted with a ½-inch round piping tip (Wilton No. 2A). Holding tip ½ inch above and perpendicular to pan, pipe batter onto drawn circles underneath mats; apply even pressure to bag, leaving tip stationary, until batter reaches drawn circle. Release pressure, and move tip in a quick circular motion to finish piping each macaron shell. (It's OK if some drawn circles remain unfilled.) Slam pans vigorously on counter several times to smooth batter and release air bubbles; use a wooden pick to release and fill any large air bubbles, slamming pans again to smooth. Let stand at room temperature until a skin forms on top of macaron shells, about 1 hour. (Batter should feel dry to the touch and should not stick to your finger.)
 5. Preheat oven to 275°F (140°C).
 6. Bake, one pan at a time, until firm to the touch, about 15 minutes, rotating pan every 5 minutes. (To test for doneness, place a fingertip on top of a macaron shell, and try to gently move it from side to side; if it slides, bake for 1 minute more, and check again. If it doesn't move, macaron shells are done.) Let cool completely on pans. (If you have trouble removing macaron shells from pans, place pans in freezer for about 15 minutes.)
 7. Place Bittersweet Chocolate Buttercream in a pastry bag fitted with a ½-inch round piping tip (Wilton No. 2A). Pipe buttercream onto flat side of half of macaron shells. Place remaining macaron shells, flat side down, on top of buttercream. Place macarons on a parchment-lined baking sheet.
 8. In a small microwave-safe bowl, heat chocolate and oil on high in 10-second intervals, stirring between each, until

chocolate is melted and mixture is smooth. Spoon chocolate mixture into a small pastry bag or resealable plastic bag; cut a ¼-inch opening in tip or corner, and drizzle onto macarons as desired. Refrigerate until chocolate is set, about 20 minutes.

**We used Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bar.*

BITTERSWEET CHOCOLATE BUTTERCREAM

Makes about 1¼ cups

- 4 ounces (113 grams) 60% cacao bittersweet chocolate baking bar, finely chopped
- ¾ teaspoon (1 gram) espresso powder
- ¼ teaspoon kosher salt
- ½ cup (76 grams) unsalted butter, softened
- ¾ cup (80 grams) confectioners' sugar
- ½ teaspoon (2 grams) vanilla extract

1. In the top of a double boiler, combine chocolate, espresso powder, and salt; cook over simmering water, stirring frequently, until chocolate is melted and mixture is smooth. Remove from heat; let cool for 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, 1 to 2 minutes. Add cooled chocolate mixture; beat until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Gradually add confectioners' sugar, beating at low speed just until combined. Add vanilla; increase mixer speed to medium, and beat until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.





MACAROON

Unsurprisingly, the two cookies that are separated only by an extra “o” have very similar origins—sweet branches of the same tree, if you will. The ground almond, egg white, and sugar recipe Catherine de Medici possibly brought to France to kick-start the macaron evolution is the same one colonists brought to the New World. First Lady Martha Washington had a recipe for “mackaroons”—most French words ending in “-on” received an extra “o” when translating to English, such as *balloon* and *cartoon*—in her family’s handwritten cookbook, featuring the usual ingredients, plus an addition of rose water and musk, a nod toward the dessert’s Arabian roots. But come the late 1800s, a new ingredient rose to prominence in the United States: coconut. Bakers substituted the novelty item—newly packaged and sold

as desiccated (dried out) coconut flakes—for ground almonds, creating an instantly iconic cookie. A flourless treat that could be enjoyed during Passover, the recipe became particularly popular within Jewish communities. In fact, the first Jewish cookbook published in the US, Esther Levy’s *Jewish Cookery Book*, describes making “Cocoanut Macaroons” as follows: “To one grated cocoanut add its weight in sugar, and the white of one egg, beaten to a snow; stir it well, and cook a little; then wet your hands and mould it into small oval cakes; grease a paper and lay them on; bake in a gentle oven.” Little has changed from this original recipe, except for the decadent addition of sweetened condensed milk and a final dip in chocolate.

CHOCOLATE-DIPPED MACAROONS

Makes about 32 macaroons

With just a touch of aromatic orange zest mixed in with the creamy condensed milk and flaked coconut base, these classic macaroons pair notes of chocolate and citrus within their sweet snowball packages.

- 1 (14-ounce) can (397 grams) sweetened condensed milk
- 2 teaspoons (8 grams) vanilla extract
- ½ teaspoon (2 grams) tightly packed orange zest
- 2½ cups (258 grams) sweetened flaked coconut
- 2 cups (146 grams) unsweetened flaked coconut
- 2 large egg whites (60 grams)
- ¼ teaspoon kosher salt
- 4 ounces (113 grams) 60% cacao bittersweet chocolate baking bar, finely chopped
- ½ teaspoon (2 grams) coconut oil
- Garnish: flaked sea salt

1. Preheat oven to 325°F (170°C). Line 2 rimmed baking sheets with parchment paper.
2. In a large bowl, stir together condensed milk, vanilla, and orange zest; add flaked coconuts, and stir until well combined.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and kosher salt at medium-high speed until stiff peaks form, 3 to 4 minutes. Gently fold egg white mixture into coconut mixture until well combined. Using a 1½-tablespoon spring-loaded scoop, scoop mixture, and place at least 1 inch apart on prepared pans.
4. Bake until golden brown, about 15 minutes. Let cool completely on pans on wire racks.
5. Place a large wire rack over a large parchment-lined rimmed baking sheet; spray with cooking spray.
6. In a small microwave-safe bowl, heat chocolate and oil on high in 10-second intervals, stirring between each, until chocolate is melted and mixture is smooth. Dip bottoms of macaroons in chocolate mixture, letting excess drip off. Place on prepared rack. Alternately, spoon chocolate mixture into a small pastry bag or resealable

plastic bag; cut a ¼-inch opening in tip or corner. Place cooled macaroons on prepared rack; drizzle with chocolate mixture as desired. Refrigerate until chocolate is set, about 20 minutes. Using a large offset spatula, loosen dipped macaroons from wire rack, if necessary. Just before serving, garnish with sea salt, if desired. ▢



the essential... DELI BREADS

FEATURING FOUR FLAWLESS RECIPES,
THIS EXPERT TUTORIAL ON DELI BREAD
WILL HAVE YOU SHAPING AND BAKING
YOUR BEST BUNS TO DATE

BY KYLE GRACE MILLS

PHOTOGRAPHY BY NICOLE DU BOIS

FOOD STYLING BY KELLIE GERBER KELLEY / STYLING BY CAROLINE BLUM

The great delicatessens of America immediately call to mind a gourmet's paradise, a sensational collage of hanging cured meats, marinated fresh cheese, jarred and pickled vegetables, and, of course, row upon row of golden rolls, buns, and loaves waiting to be sliced and stuffed to create the ultimate meal. Brought to the states by Ashkenazi Jews in the 19th century, the deli quickly became synonymous with the portable, affordable sandwich, a triumph of both filling and bread. Soon, these deli breads were working their way into other American culinary traditions, serving as the tender base for the hot dogs and burgers of the block party and backyard barbecue.

These tasty bookends to your burgers, hot dogs, and more deserve the baking spotlight. We're bringing you four classic deli bread recipes—Pretzel Buns, Hot Dog Buns, brioche buns, and potato bread—to incorporate into your home baking repertoire. Each comes with a tutorial on shaping and baking and how to pair each one with your ideal filling. It's time to bring the deli home.



PRETZEL BUNS

WHAT THEY ARE: These offer all the comfort and savory joy of a traditional pretzel, no knotting required. Once they're shaped and proofed, you'll quickly boil these buns in a solution of baking soda and water, creating a salty exterior. A final score and sprinkle with sea salt, and they're ready to bake up dark golden, transforming the outside into a chewy crust while the inside sports a toothsome crumb.

PAIR THEM: With their excellent element of chewiness, try pairing these buns with tender and juicy burgers or pulled roast pork. This German specialty also goes well with other German delicacies, so griddle a bratwurst, split it down the middle, and stick it in the bun—just don't forget the mustard.

HOT DOG BUNS

WHAT THEY ARE: We took the recipe for Japanese milk bread and shaped it into the traditional long hot dog form for a couple of reasons. Milk bread dough is hydrated with a paste of milk and flour, yielding a cottony crumb. The slight sweetness of milk bread also balances out the saltiness of cured hot dogs. Baked together in a row, these buns also have nice height and soft sides.

PAIR THEM: These buns can serve the classic purpose as your vehicles for sausages, hot dogs, or bratwurst. For a less conventional take, consider stuffing them with lobster or crab salad, as the buns' mild sweetness will complement the seafood.

POTATO BREAD LOAF

WHAT IT IS: The secret to this bread loaf is in its name: potato. The potassium in potatoes helps activate the yeast, creating an expedited rise. Plus, the starch in the potatoes lends the dough a chewy, tender crumb ideal for sandwich bread. Potato starch absorbs water more efficiently than wheat, so the mashed potatoes keep the dough hydrated without being gummy. Because the starch is so key, we went with russet potatoes, which are the starchiest and, thus, creamiest potato. Bonus points? Potato starch also keeps your bread dough fresher for longer.

PAIR IT: Like the finest version of a plain sandwich bread, this loaf can be made into any kind of sandwich your heart desires. Potato bread toasts and pan-fries beautifully, so try using this bread to create your next grilled cheese or Monte Cristo sandwich.

BRIOCHE BUNS

WHAT THEY ARE: Brioche is an enriched dough, meaning it receives a boost of richness from butter, eggs, milk, and sugar. This increased richness makes it a natural match for a burger or slider. You'll have to knead this dough the longest because the addition of sugar inhibits gluten development, but your patience will pay off. These buns are golden pillows destined to transform your cookout playbook.

PAIR THEM: Brioche is a decadent accompaniment to burgers, barbecue, and any slider of your choice. Feel free to play with the topping as well. Instead of sesame seeds, you could top it with an everything bagel seasoning mix (see page 110 for our recipe) or dukkah (a Middle Eastern seed mix).



Brush with Greatness

Each of our deli breads gets an egg wash, a solution of beaten egg and either water or dairy. Why? The reason is twofold. First, egg wash gives each of our breads superior shine and color, with the proteins in the egg baking into a glossy, golden coat on top of the bread dough. Second, it helps our toppings, like sea salt or sesame seeds, adhere to the buns, keeping them from rolling or popping off during baking. We like to brush it on with a bristle pastry brush, which is often more delicate in applying egg wash than a silicone one.

The Weigh to Bake

If *Bake from Scratch* had a house crest, it would most certainly have a scale on it. We believe the best baking is a direct result of using a scale to weigh both the ingredients and the doughs they create. For our buns, the scale is particularly useful in helping divide the large base dough into exact and even portions. This way, you'll get a perfect bun yield every time. It may sound like splitting hairs, but imagine opening a hot dog bun package only to find seven of the eight buns inside. The disappointment is even greater if it's home-baked. Save yourself some trouble and get on the scale bandwagon. We promise you won't regret it.

WE LIKE: OXO Good Grips
Stainless Steel Food Scale
with Pull-Out Display
(11 Pound), available at
[amazon.com](https://www.amazon.com).





PRETZEL BUNS

Makes 10 buns

With the saltiness and chewiness of your favorite ballpark snack, our Pretzel Buns bring brilliant texture and taste to the table.

- 4¼ to 4½ cups (540 to 572 grams) bread flour, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 2¼ teaspoons (7 grams) active dry yeast
- 1½ teaspoons (4.5 grams) kosher salt
- 9½ cups (2,280 grams) plus 1 tablespoon (15 grams) water, divided
- 2 tablespoons (28 grams) unsalted butter
- ¼ cup (60 grams) baking soda
- 1 large egg yolk (19 grams)
- 2 tablespoons (20 grams) flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (254 grams) flour, brown sugar, yeast, and kosher salt.

2. In a small saucepan, heat 1½ cups (360 grams) water and butter over medium heat until an instant-read

thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture, and beat at medium speed until combined. With mixer on low speed, gradually add 2¼ cups (286 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 8 minutes, stopping to scrape sides of bowl and dough hook. Add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Place a large piece of parchment on work surface, and dust with flour.

6. In a 4-quart stockpot, bring 8 cups (1,920 grams) water and baking soda to a slow boil over low heat.

7. On a very lightly floured surface, divide

dough into 10 portions (about 95 grams each). Shape each portion into a smooth ball. (See Note on page 55.) Press each ball flat into a 3-inch disk, and place on floured parchment paper. Cover and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.

8. Preheat oven to 425°F (220°C). Line 2 baking sheets with parchment paper.

9. Carefully drop buns, 2 to 3 at a time, into slow boiling water-baking soda mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, remove from water, letting excess drip off, and place at least 1½ inches apart on prepared pans.

10. In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 grams) water. Brush buns with egg wash. Using a lame or sharp paring knife, score a 1-inch “X” in top of each bun. Sprinkle with sea salt.

11. Bake until deep golden brown, 18 to 20 minutes. Let cool on pans for 15 minutes. Remove from pans, and let cool completely on wire racks before slicing.



1.



2.



3.



4.

Shape and Bake: Pretzel Buns

1. On a very lightly floured surface, divide dough into 10 portions (about 95 grams each). Use your palm to press down on dough to release any air bubbles. Rotate your hand until dough starts to form a ball; turn your hand, and make a “C” shape. Keep dough under your palm, and continue rotating your hand and applying pressure in same direction until dough becomes a smooth, tight ball.

2. Press each ball flat into a 3-inch disk, and place on floured parchment paper. Cover and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.

3. Carefully drop buns, 2 to 3 at a time, into slow boiling water-baking soda mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, remove from water, letting excess drip off, and place at least 1½ inches apart on prepared pans.

4. In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 grams) water. Brush buns with egg wash. Using a lame or sharp paring knife, score a 1-inch “X” in top of each bun. Sprinkle with sea salt.

HOT DOG BUNS

Makes 8 buns

Fluffy and just a touch sweet, these buns have a milk bread base—the cotton-like white bread that hails from Japan.

- 3½ cups (406 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 2½ teaspoons (7.5 grams) kosher salt
- 2¼ teaspoons (7 grams) active dry yeast
- Flour Paste (recipe follows)
- ½ cup (120 grams) water
- ⅓ cup (80 grams) plus 1 tablespoon (15 grams) whole milk, divided
- ¼ cup (57 grams) unsalted butter
- 2 large eggs (100 grams), room temperature and divided

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 3 cups (375 grams) flour, sugar, salt, and yeast by hand. Add Flour Paste.
2. In a medium saucepan, heat ½ cup (120 grams) water, ⅓ cup (80 grams) milk, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk

mixture to flour mixture, and beat at low speed until combined. Beat in 1 egg (50 grams).

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 8 to 9 minutes, stopping to scrape sides of bowl and dough hook. Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Line a baking sheet with parchment paper.

6. Punch down dough, and let stand for 5 minutes. Turn out onto a lightly floured surface. Divide dough into 8 portions (about 97 grams each). Press 1 portion into a 5x4-inch rectangle. (Keep remaining dough covered to prevent it from drying out.) Place rectangle widthwise in front of you. Starting with bottom 5-inch edge, fold dough, about ½ inch at a time, pressing to seal each time before folding again. Repeat until you have a tight cylinder. Place seam side up, and fold ends in. Place seam side down, and shape to

5 inches long and even thickness. Place on prepared pan, and press gently to flatten top. Repeat with a second portion of dough, and place about ¼ inch from first bun; press flat. Repeat with remaining dough, making 2 rows of 4 buns. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

7. Preheat oven to 350°F (180°C).

8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Brush buns with egg wash.

9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 18 to 20 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack before slicing.

FLOUR PASTE

Makes about ⅓ cup

- ⅓ cup (80 grams) whole milk
- 2 tablespoons (16 grams) all-purpose flour

1. In a small saucepan, cook milk and flour over medium-low heat, whisking constantly, until thickened and whisk leaves lines on bottom of pan. Transfer to a small bowl, and let cool until an instant-read thermometer registers less than 130°F (54°C) before using.





1.



2.



3.



4.



5.



6.

Shape and Bake: Hot Dog Buns

1. Divide dough into 8 portions (about 97 grams each). Press 1 portion into a 5x4-inch rectangle. (Keep remaining dough covered to prevent it from drying out.)

2–4. Place rectangle widthwise in front of you. Starting with bottom 5-inch edge, fold dough, about ½ inch at a time, pressing to seal each time before folding again. Repeat until you have a tight cylinder.

5. Place seam side up, and fold ends in. Place seam side down, and shape to 5 inches long and even thickness.

6. Place on prepared pan, and press gently to flatten top. Repeat with a second portion of dough, and place about ¼ inch from first bun; press flat. Repeat with remaining dough, making 2 rows of 4 buns.

BRIOCHE BURGER BUNS

Makes 10 buns

Buttery and tender, our brioche buns are the luxurious accompaniment your cookouts need. We sprinkled them with sesame seeds and flaked sea salt for a touch of tradition.

- 2½ cups (313 grams) all-purpose flour, divided
- 2 cups (254 grams) bread flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 2¼ teaspoons (7 grams) active dry yeast
- 1 cup (240 grams) water
- ¼ cup (60 grams) plus 1 tablespoon (15 grams) whole milk, divided
- ¼ cup (57 grams) unsalted butter
- 2 large eggs (100 grams), room temperature and divided
- 1 large egg yolk (19 grams), room temperature
- 1 tablespoon (9 grams) sesame seeds
- 1½ teaspoons (5 grams) flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1 cup (125 grams) all-purpose flour, 1 cup (127 grams) bread flour, sugar, kosher salt, and yeast.
2. In a medium saucepan, heat 1 cup

- (240 grams) water, ¼ cup (60 grams) milk, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add 1 egg (50 grams) and egg yolk, and beat until combined. With mixer on low speed, gradually add 1½ cups (156 grams) all-purpose flour and remaining 1 cup (127 grams) bread flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 11 to 12 minutes, stopping to scrape sides of bowl and dough hook. Add up to remaining ¼ cup (31 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line a baking sheet with parchment paper.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough

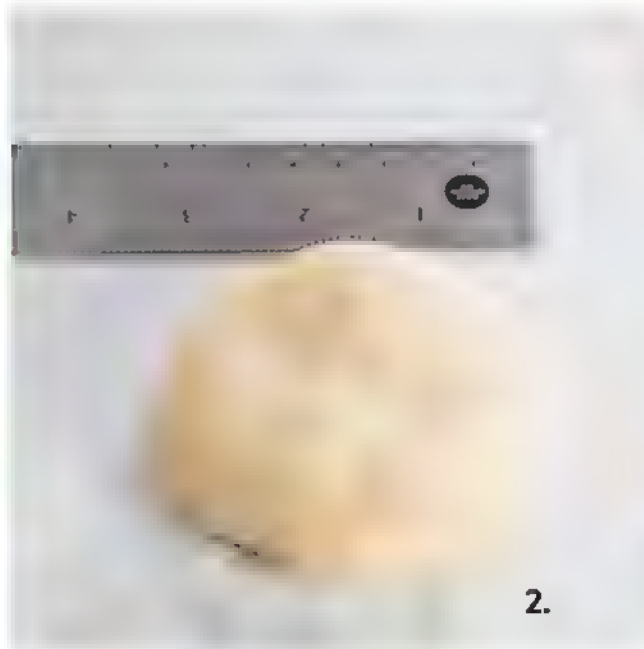
onto a lightly floured surface, and divide into 10 portions (about 101 grams each). Roll 1 portion into a smooth round. (See Note.) (Keep remaining dough covered to prevent it from drying out.) Press flat into a 3-inch disk. Repeat with remaining dough, and place at least 2 inches apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

7. Preheat oven to 350°F (180°C).

8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Brush buns with egg wash. Top with sesame seeds and sea salt.

9. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), 12 to 15 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

Note: Both the Brioche Burger Buns and the Pretzel Buns can be shaped using the hand-rolling method (demonstrated below) or the countertop-rolling method (demonstrated on page 52). Either one will work wonders.



Shape and Bake: Brioche Burger Buns

1. Turn out dough onto a lightly floured surface, and divide into 10 portions (about 101 grams each). Roll 1 portion into a smooth round, gently cupping and rolling dough between your palms to form a smooth ball. (Keep remaining

dough covered to prevent it from drying out.)

2. Press flat into a 3-inch disk. Repeat with remaining dough, and place at least 2 inches apart on prepared pan.

3. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes. Brush buns with egg wash. Top with sesame seeds and sea salt.



POTATO LOAF BREAD

Makes 1 (9x5-inch) loaf

Mashed potatoes are the miracle ingredient in this tall and tender loaf. The starchy addition creates a chewy, savory bread prime for any and all of your future sandwiches.

- 3½ cups (438 grams) all-purpose flour, divided
- 2 tablespoons (24 grams) granulated sugar
- 2¼ teaspoons (7 grams) active dry yeast
- 2 teaspoons (6 grams) kosher salt
- ½ cup (122 grams) mashed russet potatoes (see PRO TIPS)
- ½ cup (120 grams) plus 1 tablespoon (15 grams) whole milk, divided
- ¼ cup (57 grams) unsalted butter
- ¼ cup (60 grams) leftover potato water (see PRO TIPS) or water
- 2 large eggs (100 grams), divided

1. In the bowl of a stand mixer fitted with

the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and salt.

2. In a medium saucepan, heat potatoes, ½ cup (120 grams) milk, butter, and ¼ cup (60 grams) potato water or water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm potato mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add 1¾ cups (219 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 8 to 10 minutes, stopping to scrape sides of bowl and dough hook. Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size,

45 minutes to 1 hour.

5. Spray a 9x5-inch loaf pan with cooking spray.

6. Turn out dough, and lightly pat into a 9x8-inch oval, with one 9-inch side closest to you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet.

Using the heel of your hand, firmly press edges to seal. Fold both ends in, and place seam side down; shape to 9 inches long and even thickness. Place, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

7. Preheat oven to 350°F (180°C).

8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Gently brush top of dough with egg wash. Using a lame or sharp paring knife, score top with 2 diagonal cuts.

9. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

PRO TIPS

Peel and dice 2 medium russet potatoes (300 grams). In a large saucepan, bring potatoes and water to a boil over medium-high heat; cook until tender, 10 to 12 minutes. Drain, reserving ¼ cup (60 grams) liquid. Mash potato with potato masher.

The water left over from boiling your potatoes is full of starch and an excellent addition to this bread dough. In fact, your dough will probably rise faster if you use this potato water, because the potassium in the water will help activate your yeast.



1.



2.



3.



4.

Shape and Bake: Potato Loaf Bread

1. Turn out dough, and lightly pat into a 9x8-inch oval, with one 9-inch side closest to you.

2. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal.

3. Fold ends in, and place seam side down; shape to 9 inches long and even thickness. Place, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

4. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Gently brush top of dough with egg wash. Using a lame or razor blade, score top with 2 diagonal cuts. 🍞





Summer AND Cream

SIMPLE AND PERFECT, THE CLASSIC COMBINATION OF SWEET SUMMER PRODUCE AND CREAM INSPIRED THESE FOUR RECIPES. FROM A PEACH CAKE TO A STRAWBERRY PIE, EACH OF OUR JUICY FRUIT DESSERTS GETS A ROYALLY RICH HELPING OF CREAM.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY VANESSA ROCCHIO / STYLING BY MELISSA STURDIVANT SMITH









MIXED BERRIES & CREAM BARS

Makes about 12 bars

An elegant spin on a familiar formula, the coolest dessert of summer has arrived. We paired a slightly salty pretzel cake base with a cream filling and topped it off with a scattering of fresh berries.

- ½ cup (113 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar, divided
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract*, divided
- 1 cup (125 grams) all-purpose flour
- ¾ cup (75 grams) finely ground pretzels (see Note)
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt

- ½ cup (120 grams) whole milk
- 16 ounces (454 grams) cream cheese, softened
- 2 cups (480 grams) cold heavy whipping cream
- 6 ounces (170 grams) fresh raspberries
- 6 ounces (170 grams) fresh blueberries
- 6 ounces (170 grams) fresh blackberries

1. Preheat oven to 350°F (180°C). Place a 13x4-inch strip of foil in bottom and up sides of a 13x9-inch baking pan. (This strip will help you remove your bars from the pan after freezing, as the parchment paper tends to rip.) Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1 cup (200 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to

- scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in 1 teaspoon (4 grams) vanilla.
3. In a medium bowl, whisk together flour, pretzels, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing top.
 4. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool completely in pan.
 5. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat cream cheese at medium speed until smooth, about 1 minute. Add remaining 1 cup (200 grams) sugar, and beat at medium speed until smooth. Beat in remaining 1 teaspoon (4 grams) vanilla. Transfer to a large bowl, and set aside.
 6. Clean bowl of stand mixer. Using the whisk attachment, beat cold cream at medium speed until thickened. Slowly increase mixer speed to medium-high, and beat until stiff peaks form. Using a whisk, fold about one-third of whipped cream into cream cheese mixture until combined. Fold in remaining whipped cream just until combined. Spread onto cake layer, smoothing flat with an offset spatula. Lightly press berries into cream cheese mixture, leaving a ¼-inch border on all sides. Cover with plastic wrap, and freeze until set, at least 4 hours or overnight.
 7. Let bars stand at room temperature for 20 minutes. Using excess parchment and foil as handles, remove from pan. Using a hot, dry knife, trim ¼ inch off each side, and cut into bars. Refrigerate until ready to serve.

**We used Heilala Pure Vanilla Extract.*

Note: To finely grind pretzels, place in the work bowl of a food processor, and pulse until finely ground, about 10 times. Alternatively, place pretzels in a resealable plastic bag, and crush with a rolling pin.

STRAWBERRIES & CREAM PIE

Makes 1 (9-inch) pie

Double-crusted and jam-packed with strawberries, this pie is delicious with a generous scoop of freshly whipped cream.

Pie Dough (recipe follows), divided

6 cups (882 grams) ½-inch-diced fresh strawberries

½ cup (100 grams) granulated sugar

½ cup (60 grams) tapioca flour

2 teaspoons (2 grams) lemon zest

1 tablespoon (15 grams) lemon juice

2 teaspoons (12 grams) vanilla bean paste

1 large egg (50 grams)

1 tablespoon (15 grams) water

Sparkling sugar, for sprinkling

Vanilla Whipped Cream (recipe follows)

Garnish: halved fresh strawberries

1. Preheat oven to 425°F (220°C). Spray a 9-inch pie plate with baking spray with flour.
2. On a lightly floured surface, roll half of Pie Dough into a 12-inch circle. Transfer to prepared plate, pressing into bottom and up sides. Trim edges to ¼ inch past rim of plate, if necessary.
3. In a large bowl, toss together strawberries, granulated sugar, flour, lemon zest and juice, and vanilla bean paste. Let stand for 10 minutes, stirring occasionally. Pour into prepared crust.
4. On a lightly floured surface, roll remaining Pie Dough into a 12-inch circle. Cut into 1-inch-wide strips. Place 6 dough strips horizontally on pie, spacing evenly apart. Fold back alternating strips, and place 1 dough strip vertically across horizontal strips; unfold folded strips. Fold back alternating horizontal strips, and place another vertical strip across first strips, spacing evenly. Unfold horizontal folded strips and then fold back alternating horizontal strips. Place another vertical strip across first strips, spacing evenly. Unfold horizontal folded strips. Repeat with remaining vertical strips. Press strips into bottom crust, and trim strips even with bottom crust. Fold edges under, and crimp, if desired. Freeze for 10 minutes.
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water until smooth. Brush onto prepared crust. Sprinkle with sparkling sugar. Place pie on a parchment-lined baking sheet.
6. Bake for 15 minutes. Reduce oven temperature to 350°F (180°C), and bake until filling is bubbly in center, 1 hour and

30 minutes to 1 hour and 35 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool completely before serving. Serve with Vanilla Whipped Cream. Garnish with halved strawberries, if desired.

PIE DOUGH

Makes enough for 1 (9-inch) double crust

3 cups (375 grams) all-purpose flour

2 tablespoons (24 grams) granulated sugar

1½ teaspoons (4.5 grams) kosher salt

1 cup (227 grams) cold unsalted butter, cubed

8 to 9 tablespoons (120 to 135 grams) ice water

1. In the work bowl of a food processor, pulse together flour, sugar, and salt until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add 8 tablespoons (120 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched. Add remaining 1 tablespoon [15 grams] ice water, if needed.) Turn out dough; divide in half (about 386 grams each), and shape into disks. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough can be refrigerated for up to 3 days or frozen for up to 2 months.

VANILLA WHIPPED CREAM

Makes about 1 cup

½ cup (120 grams) cold heavy whipping cream

1 tablespoon (12 grams) granulated sugar

½ teaspoon (3 grams) vanilla bean paste

1. In a medium bowl, whisk together all ingredients until soft to medium peaks form. Refrigerate until ready to use.

BLUEBERRY BISCUITS

Makes about 12 biscuits

Flaky buttermilk biscuits get a bright blueberry update.

¾ cup (111 grams) fresh blueberries, patted dry

3 cups (375 grams) all-purpose flour

3 tablespoons (36 grams) granulated sugar

3¾ teaspoons (19 grams) baking powder

1 tablespoon (3 grams) lemon zest

2 teaspoons (6 grams) kosher salt

¾ cup (170 grams) cold unsalted butter, cubed

1 cup (240 grams) cold whole buttermilk

1 large egg (50 grams)

1 tablespoon (15 grams) water

Lemon Whipped Cream (recipe follows)

Garnish: fresh blueberries

1. On a baking sheet, arrange blueberries in a single layer, or place in a resealable plastic freezer bag. Freeze until firm, about 1 hour.
2. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
3. In a large bowl, stir together flour, sugar, baking powder, lemon zest, and salt. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Stir in cold buttermilk until a shaggy dough forms.
4. Turn out dough onto a lightly floured surface. Pat into a ¾-inch-thick rectangle, and cut into thirds. Sprinkle with one-third of frozen blueberries, pressing blueberries into dough. Stack thirds on top of each other, placing top third blueberry side down. Pat into a ¾-inch-thick rectangle. Repeat procedure twice using remaining frozen blueberries, flouring work surface as needed. Pat or roll dough to ¾-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps once, and place at least 1 inch apart on prepared pan.
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush tops of biscuits with egg wash.
6. Bake until golden brown, 15 to 20 minutes. Let cool completely on pan. Serve with Lemon Whipped Cream. Garnish with blueberries.

LEMON WHIPPED CREAM

Makes about 2 cups

1 cup (240 grams) cold heavy whipping cream

2 tablespoons (24 grams) granulated sugar

2 teaspoons (2 grams) lemon zest

2 teaspoons (10 grams) lemon juice

1. In a large bowl, whisk together all ingredients until soft to medium peaks form. Refrigerate until ready to use.



PEACHES & CREAM CAKE

Makes 1 (8-inch) cake

This three-tiered cake pairs one of summer's beloved stone fruits with vanilla cake layers made fluffy by whipped cream folded into the batter. A final veil of Vanilla Buttercream covers the peach-packed layers within.

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- $2\frac{3}{4}$ cups (550 grams) granulated sugar, divided
- $\frac{1}{2}$ cup (112 grams) vegetable oil
- 4 large eggs (200 grams)
- 1 tablespoon (13 grams) vanilla extract
- 3 cups (375 grams) cake flour
- 1 tablespoon (15 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 cup (240 grams) cold heavy whipping cream, divided
- 6 cups (844 grams) sliced fresh peaches
- 2 teaspoons (10 grams) lemon juice
- Vanilla Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 2 cups (400 grams) sugar at medium speed until fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, add oil in a slow, steady stream, beating until combined. Increase mixer speed to medium, and add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with $\frac{1}{2}$ cup (120 grams) cold cream, beginning and ending with flour mixture, beating just until combined after each addition.
4. In another medium bowl, whisk remaining $\frac{1}{2}$ cup (120 grams) cold cream by hand until soft peaks form. Fold into

cake batter in two additions. Divide batter among prepared pans, smoothing tops. Run a wooden pick through batter to release any large air bubbles.

5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

6. In a large bowl, toss together peaches, lemon juice, and remaining $\frac{3}{4}$ cup (150 grams) sugar. Let stand until sugar is dissolved, 15 to 20 minutes, stirring occasionally. Drain peaches, reserving liquid.

7. Place 1 cake layer on a serving platter. Brush layer generously with reserved peach liquid. Place Vanilla Buttercream in a pastry bag fitted with a $\frac{1}{2}$ -inch round piping tip (Wilton No. 2A). Pipe a border of buttercream around outside edge of cake layer. Place $1\frac{1}{2}$ cups (211 grams) peaches within border. Top with a second cake layer; brush with reserved peach liquid, pipe a border of buttercream around outside edge of cake layer, and place $1\frac{1}{2}$ cups (211 grams) peaches within border. Top with remaining cake layer, and brush with reserved peach liquid. Spread a thin layer of buttercream on sides of cake. Spread a layer of buttercream on top layer, letting it hang over edge of cake slightly. Using an offset spatula or bench scraper, smooth sides of cake. (This will push up extra buttercream hanging over sides of cake to create an edge.) Refrigerate until ready to serve. Top with remaining peaches before serving.

VANILLA BUTTERCREAM

Makes about 3 cups

- 1 cup (227 grams) unsalted butter, softened
 - $\frac{1}{4}$ teaspoon kosher salt
 - 1 (1-pound) package (454 grams) confectioners' sugar
 - $\frac{1}{4}$ cup (60 grams) heavy whipping cream
 - $\frac{1}{4}$ teaspoon (1 gram) vanilla extract
1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth. Slowly add confectioners' sugar, about 1 cup (120 grams) at a time, alternately with cream, about 1 tablespoon (15 grams) at a time, beating until fully combined and smooth. Beat in vanilla. Increase mixer speed to medium, and beat until fluffy, about 1 minute.

ASSEMBLE & FROST YOUR CAKE



1. Place 1 cake layer on a serving platter. Brush layer generously with reserved peach liquid.



2. Place Vanilla Buttercream in a pastry bag fitted with a ½-inch round piping tip (Wilton No. 2A). Pipe a border of buttercream around outside edge of cake layer.



3. Place 1½ cups (211 grams) peaches within border.



4. Top with second cake layer; brush with reserved peach liquid, pipe a border of buttercream around outside edge of cake layer, and place 1½ cups (211 grams) peaches within border.



5. Top with remaining cake layer, and brush with reserved peach liquid. Spread a thin layer of buttercream on sides of cake. Spread a layer of buttercream on top layer, letting it hang over edge of cake slightly.



6. Using an offset spatula or bench scraper, smooth sides of cake. (This will push up extra buttercream hanging over sides of cake to create an edge.)



Loaf Pan TUNE-UP



BREAK OUT YOUR 9X5-INCH
PAN AND GIVE IT NEW LIFE
WITH THESE INNOVATIVE
LOAF PAN TAKES ON THE
CLASSICS, FROM BROWNIES
TO CINNAMON ROLLS AND
EVEN GÂTEAU BASQUE

FOOD STYLING BY VANESSA ROCCHIO
STYLING BY DOROTHY WALTON



Pineapple-Raspberry
Upside-Down Cake
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PINEAPPLE-RASPBERRY UPSIDE-DOWN CAKE

Makes 1 (9x5-inch) cake

With raspberries mixed into the batter, this upside-down cake is the perfect fruity finale to any summertime meal.

- ½ cup (113 grams) plus 3 tablespoons (42 grams) unsalted butter, melted and divided
- ½ cup (73 grams) plus ¼ cup (55 grams) firmly packed light brown sugar, divided
- 5 pineapple rings* (184 grams)
- 4 whole fresh raspberries (8 grams)
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams)
- 1½ teaspoons (6 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 2½ teaspoons (12.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) whole milk
- 1 cup (130 grams) halved fresh raspberries

1. Preheat oven to 350°F (180°C). Spray sides of a 9x5-inch loaf pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a small bowl, stir together 3 tablespoons (42 grams) melted butter and ½ cup (73 grams) brown sugar. Pour into bottom of prepared pan, spreading evenly. Arrange pineapple slices in a single layer in bottom of pan, trimming slices as needed. Place 1 whole raspberry in center of each pineapple slice, pressing raspberry flat to fill entire hole of pineapple.
3. In a large bowl, whisk together granulated sugar, remaining ½ cup (113 grams) melted butter, and remaining ¼ cup (55 grams) brown sugar; whisk in eggs and vanilla.
4. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to sugar mixture in three additions alternately with milk, beginning and ending with flour mixture, stirring just until combined after each addition. Fold in halved raspberries. Spoon batter onto

pineapple rings in pan, smoothing with an offset spatula.

5. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes, covering with foil to prevent excess browning, if necessary. Let cool in pan for 5 minutes; carefully invert cake onto a flat serving plate. Serve warm or at room temperature.

**Use pineapple rings in juice, not in syrup.*

TWICE-BAKED MERINGUE BROWNIE LOAF

Makes 1 (9x5-inch) loaf

What's better than a fudgy brownie? A fudgy brownie topped with crisp, chocolate-swirled meringue. We baked the brownie base first and then topped it with generous swoops of meringue before baking a second time to sweet perfection.

- 5 ounces (141 grams) 60% cacao bittersweet chocolate baking bars, chopped and divided
- ½ cup (113 grams) unsalted butter, cubed
- 2 teaspoons (4 grams) espresso powder
- 1½ cups (300 grams) granulated sugar, divided
- ½ cup (110 grams) firmly packed dark brown sugar
- 1 cup (125 grams) all-purpose flour
- ¼ cup (21 grams) Dutch process cocoa powder
- 1 teaspoon (3 grams) kosher salt
- 3 large eggs (150 grams), lightly beaten
- 1½ teaspoons (6 grams) vanilla extract
- 3 large egg whites (90 grams)
- 1½ teaspoons (4.5 grams) cornstarch
- ¾ teaspoon (3.75 grams) distilled white vinegar

1. Position oven rack in center of oven. Preheat oven to 325°F (170°C). Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan; spray parchment with cooking spray.
2. In the top of a double boiler, combine 4 ounces (113 grams) chocolate, butter, and espresso powder. Cook over simmering

water, stirring occasionally, until mixture is smooth. Turn off heat, and whisk in ¾ cup (150 grams) granulated sugar and brown sugar. (Mixture will look granular.) Remove from heat, and let cool slightly.

3. In a medium bowl, whisk together flour, cocoa, and salt.

4. Add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture until a few bits of flour remain. Spread batter into prepared pan.

5. Bake until top is shiny and set, 50 to 55 minutes.

6. Meanwhile, in the metal bowl of a stand mixer, whisk together egg whites and remaining ¾ cup (150 grams) granulated sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar is dissolved and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 4 to 5 minutes.

7. In a small bowl, whisk together cornstarch and vinegar. Add to egg white mixture, and beat until combined, about 30 seconds.

8. In a small microwave-safe bowl, heat remaining 1 ounce (28 grams) chocolate on high in 30-second intervals, stirring between each, until melted and smooth.

9. Remove brownie from oven, and spoon meringue on top. Drizzle with melted chocolate, and swirl gently until desired look is reached. Position oven rack in bottom third of oven; return brownie to oven.

10. Immediately reduce oven temperature to 275°F (140°C), and bake until meringue is dry to the touch and an instant-read thermometer inserted in meringue registers at least 160°F (71°C), 35 to 40 minutes. Let cool in pan for 20 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container at room temperature.

CINNAMON ROLL LOAF

Makes 1 (9x5-inch) loaf

This recipe has all the foundation and familiarity of the original breakfast classic. We just rotated and stacked the dough spirals in a 9x5-inch for a modern, compact version with double the visual appeal. The top layer takes on the traditional cinnamon roll look, while the rolls baked against the edges of the pan create sides covered in graphic swirls. Slice to reveal the gorgeous interior: a pillowy crumb filled with swirling tunnels and pockets of cinnamon.

- 4 cups (500 grams) all-purpose flour, divided
- $\frac{2}{3}$ cup (133 grams) plus 3 tablespoons (36 grams) granulated sugar, divided
- 1 (0.25-ounce) packaged (7 grams) active dry yeast*

- 2 teaspoons (6 grams) kosher salt, divided
- $\frac{2}{3}$ cup (160 grams) water
- $\frac{1}{2}$ cup (113 grams) unsalted butter
- 1 teaspoon (4 grams) vanilla extract
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (4 grams) ground cinnamon
- $\frac{1}{3}$ cup (76 grams) unsalted butter, room temperature

Cream Cheese Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (250 grams) flour, 3 tablespoons (36 grams) sugar, yeast, and $1\frac{1}{2}$ teaspoons (4.5 grams) salt.
2. In a medium saucepan, heat $\frac{2}{3}$ cup

(160 grams) water, butter, and vanilla over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture, and beat at medium speed until combined. Beat in eggs. With mixer on low speed, gradually add remaining 2 cups (250 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 4 to 5 minutes, stopping to scrape sides of bowl and dough hook. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place



(75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Line bottom and sides of a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.

6. In a small bowl, stir together cinnamon, remaining $\frac{2}{3}$ cup (133 grams) sugar, and remaining $\frac{1}{2}$ teaspoon (1.5 grams) salt.

7. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 26x7-inch rectangle. Using a small offset spatula, spread room temperature butter onto dough, leaving a $\frac{1}{2}$ -inch border on one long side. Sprinkle with cinnamon sugar. Starting with long side opposite border, roll up dough, jelly roll style; pinch seam to seal. Gently shape to 26 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut into 26 (1-inch) slices. Place 5 slices, cut sides out, against 1 (9-inch) side of pan. Place 5 slices, cut sides out, against opposite 9-inch side of pan. Place 1 slice, cut side out, against 1 (5-inch) side of pan. Place 1 slice, cut side out, against opposite 5-inch side of pan. Place 3 slices, cut sides out, in center. (You should have 3 rows of 5 slices.) Place remaining slices, cut sides up, on top. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 40 minutes.

8. Preheat oven to 350°F (180°C).

9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 55 minutes to 1 hour, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Drizzle Cream Cheese Glaze onto warm loaf. Serve warm or at room temperature.

**We used Red Star® Active Dry Yeast.*

CREAM CHEESE GLAZE

Makes about $\frac{2}{3}$ cup

- 4 ounces (113 grams) cream cheese, softened
- $\frac{1}{4}$ cup (30 grams) confectioners' sugar
- 2 tablespoons (30 grams) whole milk

1. Whisk together all ingredients until smooth and a pourable consistency is reached.

GÂTEAU BASQUE LOAF

Makes 1 (9x5-inch) cake

We took the classic French one-layer cake (our editor-in-chief's favorite!) from round to rectangle. A tender, golden crust encases a surprise center of thick, velvety Custard Filling, a defining factor of the original gâteau Basque, with a thin layer of fresh blueberries to bring brightness to every slice.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $1\frac{2}{3}$ cups (333 grams) granulated sugar
- 3 large eggs (150 grams), divided
- 2 large egg yolks (37 grams)
- $3\frac{1}{4}$ cups (406 grams) all-purpose flour
- $2\frac{1}{4}$ teaspoons (11 grams) baking powder
- $1\frac{1}{4}$ teaspoons (3.75 grams) kosher salt
- Custard Filling (recipe follows)
- $\frac{3}{4}$ cup (128 grams) fresh blueberries
- 1 tablespoon (15 grams) water

Garnish: confectioners' sugar

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add 2 eggs (100 grams) and egg yolks, one at a time, beating well after each addition.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, about 2 hours or up to overnight.

4. Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.

5. On a heavily floured surface, roll dough to $\frac{1}{4}$ -inch thickness. Cut a 9-inch square from dough. Gently transfer to prepared pan, placing in bottom and up sides. Cut 2 (4½x3-inch) rectangles from dough, and place widthwise on either ends of prepared pan. Press dough together in corners to seal. (See Note.)

6. Reroll remaining dough to $\frac{1}{4}$ -inch thickness, and cut a 9x5-inch rectangle from dough. Transfer to a sheet of parchment paper, and refrigerate.

7. In bottom of pan, place blueberries in a single layer. Spoon Custard Filling on top of blueberries, smoothing flat, and tap pan on counter 3 times to release air bubbles. Trim dough to $\frac{1}{8}$ inch above Custard Filling.

8. In a small bowl, whisk together

1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough in pan with egg wash. Place 9x5-inch dough rectangle on top, pressing around edges to seal. Freeze until set, 30 to 45 minutes.

9. Preheat oven to 400°F (200°C).

10. Brush dough with egg wash.

11. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake until top is deep golden brown and a wooden pick inserted in top (but not in custard) comes out clean, about 40 minutes more, covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Just before serving, garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 4 days.

Note: *This dough is very forgiving. Reroll when needed, and if it tears, just press it back together. If the dough gets too soft while working with it, refrigerate it for a few minutes. If you refrigerate the dough overnight, let it stand for 5 to 10 minutes before rolling it out.*

CUSTARD FILLING

Makes about 3 cups

- $2\frac{1}{2}$ cups (600 grams) whole milk
- $\frac{1}{2}$ cup (100 grams) granulated sugar, divided
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 6 large egg yolks (112 grams)
- $\frac{1}{3}$ cup (40 grams) cornstarch

1. In a medium saucepan, heat milk, $\frac{1}{4}$ cup (50 grams) sugar, and reserved vanilla bean seeds over medium heat until steaming.

2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining $\frac{1}{4}$ cup (50 grams) sugar. Whisk hot milk mixture into egg yolk mixture. Return mixture to saucepan, and cook, whisking constantly, until mixture starts to boil. Cook, whisking constantly, until cornstarch flavor is cooked out, 2 to 3 minutes. Remove from heat, and strain through a fine-mesh sieve into a medium heatproof bowl. Cover with plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Let stand at room temperature until just warm, about 30 minutes. Use immediately. ☐



Butter Pecan Bliss

WE'RE CELEBRATING AN ALL-AMERICAN FLAVOR PAIRING WITH INDULGENT RECIPES, FROM CRUMBLY PINWHEEL COOKIES TO A CENTERPIECE-WORTHY COFFEE CAKE

FOOD STYLING BY KATHLEEN KANEN







PECAN PINWHEELS

Makes about 24 cookies

Uniting the rich flavor of smooth butter and nutty pecans in one mesmerizing swirl, these cakey cookies are coated in sugar and finely chopped pecans for irresistible crunch. This slice-and-bake dough needs some time to chill before slicing, so it's the ultimate make-ahead treat.

- 1½ cups (208 grams) plus 1½ cups (188 grams) all-purpose flour, divided
- 2 teaspoons (4 grams) ground cinnamon
- 1½ teaspoons (4.5 grams) kosher salt, divided
- 1 teaspoon (5 grams) baking powder, divided
- ½ cup (57 grams) pecan pieces, toasted (see PRO TIPS)
- 1 cup (226 grams) unsalted butter, softened and divided
- ½ cup (110 grams) firmly packed light brown sugar
- 3 large eggs (150 grams), divided
- 2½ teaspoons (10 grams) vanilla extract, divided
- ½ cup (100 grams) granulated sugar
- ½ cup (57 grams) finely chopped pecans
- ¼ cup (50 grams) turbinado sugar

1. In a medium bowl, whisk together 1½ cups (188 grams) flour, cinnamon, 1 teaspoon (3 grams) salt, and ½ teaspoon (2.5 grams) baking powder. Set aside.
2. In the work bowl of a food processor, place pecan pieces and 2 tablespoons flour mixture; pulse until pecans are finely ground. (See PRO TIPS.) Add pecan mixture to remaining flour mixture, whisking to combine.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (113 grams) butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams) and 1 teaspoon (4 grams) vanilla, beating until combined. With mixer on low speed, gradually add flour-pecan mixture to butter mixture, beating until combined. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.
4. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed

until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams) and remaining 1½ teaspoons (6 grams) vanilla, beating until combined.

5. In a medium bowl, whisk together remaining 1½ cups (208 grams) flour, remaining ½ teaspoon (1.5 grams) salt, and remaining ½ teaspoon (2.5 grams) baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.

6. Let doughs stand at room temperature until slightly softened, about 5 minutes. On a lightly floured sheet of parchment paper, roll vanilla dough into a 14x10-inch rectangle (¼ inch thick). Transfer dough on parchment to a baking sheet. Refrigerate for 15 minutes. Repeat procedure with pecan dough.

7. Transfer vanilla dough on parchment to a flat surface. Carefully invert pecan dough on top of vanilla dough. Between sheets of parchment, gently roll over doughs a few times to press together. Peel away top sheet of parchment. Starting at one long side, roll dough into a log, using bottom sheet of parchment to help lift and roll. (If dough cracks, stop rolling, and let stand for a few minutes until pliable.) Be sure to roll doughs together as tightly as possible to avoid gaps. Trim any pecan dough if uneven after rolling. Tightly wrap in parchment paper, twisting ends of parchment to seal. Transfer to a baking sheet, seam side down. Refrigerate for at least 2 hours, or freeze until ready to use.

8. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.

9. In a small bowl, whisk remaining 1 egg (50 grams). In another small bowl, stir together chopped pecans and turbinado sugar. Pour onto a piece of parchment paper. Brush log with egg wash, and roll in pecan sugar. Roll back and forth a few times so sugar sticks to log. Using a sharp knife, cut log into ½-inch-thick slices. Place about 1 inch apart on prepared pans.

10. Bake until edges are just beginning to turn golden, 12 to 14 minutes, rotating pans halfway through baking. Let cool completely on pans. Store in airtight containers for up to 2 weeks.

PRO TIPS

To toast pecans in the oven, preheat your oven to 350°F (180°C) and spread your pecans in a single layer on a parchment paper-lined rimmed baking sheet. When the oven is ready, bake the nuts until lightly browned and fragrant, 5 to 10 minutes. Remember that nuts continue to cook even after they have been removed from the oven, so don't hesitate to pull them from the oven once they begin to change color. Once the nuts are warm but not too hot to handle, chop as desired. Nuts are still slightly soft when they're still warm, so this will make cleaner cuts than if you wait to chop them when the nuts are cool and brittle.

We like to add a little bit of flour to absorb the oils from the nuts and prevent a nut butter from forming in the food processor.



BUTTER PECAN POUND CAKE

Makes 1 (15-cup) Bundt cake

A buttery pound cake packed with nutty pecans, this Bundt is the definition of comfort baked from scratch. Sour cream in the batter gives it an extra-tender crumb while brown sugar brings out the warmth and richness of the pecans. We used both finely chopped pecans and pecan pieces to ensure that each bite of cake held a nutty morsel, big or small.

- 1½ cups (340 grams) unsalted butter, softened
- 1½ cups (333 grams) granulated sugar
- 1 cup (220 grams) firmly packed dark brown sugar
- 7 large eggs (350 grams)
- 1½ teaspoons (6 grams) vanilla extract
- 3¼ cups (406 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- 1 cup (240 grams) sour cream

1¼ cups (141 grams) pecan pieces*, divided
½ cup plus 2 tablespoons (71 grams) finely chopped pecans, divided
White Icing (recipe follows)

1. Preheat oven to 300°F (150°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 6 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Stir in vanilla.
3. In a medium bowl, sift together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Add 1 cup (113 grams) pecan pieces and ½ cup (57 grams) chopped pecans, and beat until evenly distributed.
4. Spray a 15-cup Bundt pan with baking

spray with flour. Spoon batter into prepared pan. Tap pan on a kitchen towel-lined counter 5 to 6 times to release air bubbles. Smooth top.

5. Bake until a wooden pick inserted near center comes out clean, 1 hour and 35 minutes to 1 hour and 45 minutes. Let cool in pan for 20 minutes. Invert cake onto a wire rack, and let cool completely. Spoon White Icing onto cooled cake.
6. In a small bowl, combine remaining ¼ cup (28 grams) pecan pieces and remaining 2 tablespoons (14 grams) chopped pecans. Sprinkle on top of icing. Store in an airtight container for up to 3 days.

**We used Sunnyland Farms Pecan Pieces.*

WHITE ICING

Makes about ¾ cup

- 1¼ cups (150 grams) confectioners' sugar
- 4½ tablespoons (67.5 grams) heavy whipping cream
- 1 tablespoon (21 grams) light corn syrup

1. In a medium bowl, whisk together all ingredients until smooth.



HUNGARIAN PULL-APART PECAN COFFEE CAKE

Makes 1 (9-inch) cake

This shareable masterpiece is inspired by arany galuska, a Hungarian dessert made up of yeasted dough balls rolled in butter and chopped nuts. We took the original to the next level by swapping out plain butter for browned butter to give our version extra richness.

$\frac{3}{4}$ cup (170 grams) unsalted butter
 $2\frac{3}{4}$ cups (344 grams) all-purpose flour, divided
 $\frac{1}{3}$ cup (67 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
 $2\frac{1}{4}$ teaspoons (7 grams) instant yeast
 $2\frac{1}{4}$ teaspoons (6.75 grams) kosher salt, divided
 $\frac{1}{3}$ cup (80 grams) whole milk
 $\frac{1}{3}$ cup (80 grams) water
1 large egg (50 grams), room temperature
 $1\frac{1}{2}$ cups (170 grams) ground pecans
Vanilla Dipping Sauce (recipe follows)

1. Line bottom and sides of a 9-inch springform pan with parchment paper.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and transfer to a small bowl.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine $1\frac{1}{2}$ cups (188 grams) flour, 2 tablespoons (24 grams) sugar, yeast, and $1\frac{1}{2}$ teaspoons (4.5 grams) salt.
4. In a medium saucepan, heat milk, $\frac{1}{3}$ cup (80 grams) water, and $\frac{1}{4}$ cup (60 grams) browned butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add remaining $1\frac{1}{4}$ cups (156 grams) flour, beating just until a shaggy dough forms.
5. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook. Cover and let stand in a warm, draft-free place ($75^{\circ}\text{F}/24^{\circ}\text{C}$) for 10 minutes. (Dough will puff slightly.)
6. In a medium bowl, stir together ground pecans, remaining $\frac{1}{3}$ cup (67 grams) sugar,

and remaining $\frac{3}{4}$ teaspoon (2.25 grams) salt.

7. Turn out dough onto a lightly floured surface. (Do not punch down.) Gently divide dough into 14 portions (about 45 grams each). Dip each portion in remaining browned butter, and roll in pecan mixture. Arrange evenly in prepared pan. Cover and let rise in a warm, draft-free place ($75^{\circ}\text{F}/24^{\circ}\text{C}$) until doubled in size, 30 to 40 minutes.
8. Preheat oven to 350°F (180°C).
9. Sprinkle top of dough with any remaining pecan mixture.
10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes. Let cool in pan for 10 minutes. Remove from pan, and discard parchment paper. Serve warm or at room temperature with Vanilla Dipping Sauce.

VANILLA DIPPING SAUCE

Makes about $\frac{1}{2}$ cup

1 cup (120 grams) confectioners' sugar
2 tablespoons (30 grams) whole milk
 $\frac{1}{4}$ teaspoon (1 gram) vanilla extract

1. In a small bowl, whisk together all ingredients until smooth.

BUTTER PECAN POKE CAKE

Makes 1 (13x9-inch) cake

Studded with pecans, this sheet cake owes its tender texture to an indulgent dulce de leche-bourbon soak.

$1\frac{3}{4}$ cups (385 grams) firmly packed light brown sugar
 $\frac{3}{4}$ cup (170 grams) unsalted butter, melted
3 large eggs (150 grams)
1 tablespoon (13 grams) vanilla extract
3 cups (375 grams) all-purpose flour
1 tablespoon (15 grams) baking powder
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) sour cream
 $1\frac{1}{2}$ cups (360 grams) whole milk, divided
1 cup (113 grams) pecan pieces
1 (13.4-ounce) can (380 grams) dulce de leche
2 tablespoons (30 grams) bourbon
Cream Cheese Frosting (recipe follows)
Garnish: chopped candied pecans

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment

paper, letting excess extend over sides of pan.

2. In a large bowl, whisk together brown sugar and melted butter until combined. Add eggs and vanilla, whisking until well combined.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, whisk together sour cream and $\frac{1}{2}$ cup (120 grams) milk. Gradually add flour mixture to sugar mixture alternately with sour cream mixture, beginning and ending with flour mixture, stirring just until combined after each addition. Fold in pecan pieces. Pour batter into prepared pan, smoothing top with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 20 minutes.
5. In a small saucepan, heat dulce de leche and remaining 1 cup (240 grams) milk over medium heat, stirring occasionally, just until steaming, smooth, and combined. (Do not boil.) Remove from heat, and stir in bourbon.
6. Using a wooden skewer, poke cake all over at about $\frac{1}{2}$ -inch intervals. Slowly pour dulce de leche mixture, about $\frac{1}{2}$ cup at a time, over cake. Refrigerate for 3 to 4 hours.
7. Invert cake onto a wire rack; discard parchment paper, and invert cake onto a serving platter or baking sheet. Top with Cream Cheese Frosting, and garnish with candied pecans, if desired. Refrigerate until ready to serve.

CREAM CHEESE FROSTING

Makes about 5 cups

12 ounces (340 grams) cream cheese, softened
 $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
 $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
 $\frac{1}{4}$ teaspoon kosher salt
 $5\frac{2}{3}$ cups (680 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-low speed until smooth and creamy, about 1 minute. Beat in vanilla and salt until combined. Reduce mixer speed to low, and slowly add confectioners' sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, about 1 minute. 

go BANANAS



IN CELEBRATION OF THE MELLOWEST OF THE YELLOW FRUITS, WE'RE MAKING BANANA THE REIGNING STAR
OF A CHOCOLATE-FROSTED CAKE, PEANUT BUTTER-FILLED BRAID, BANANAS FOSTER TART, AND MORE

PHOTOGRAPHY BY WILLIAM DICKEY / FOOD STYLING BY KATHLEEN KANEN
STYLING BY LUCY FINNEY







PEANUT BUTTER-BANANA BRAID

Makes 1 loaf

Elegant but packing the homey, nostalgic flavor of peanut butter and banana, this braided bread is the perfect way to enjoy something classic in a gorgeous new package.

- 3 cups (382 grams) bread flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 2½ teaspoons (7.5 grams) kosher salt
- 2¼ teaspoons (7 grams) active dry yeast
- ½ cup (120 grams) whole milk
- ¼ cup plus 1 tablespoon (75 grams) water, divided
- ¼ cup (57 grams) unsalted butter
- 2 teaspoons (8 grams) vanilla extract
- 2 large eggs (100 grams), room temperature and divided
- Peanut Butter Filling (recipe follows)
- ½ cup (100 grams) chopped banana
- Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (191 grams) flour, granulated sugar, salt, and yeast.
2. In a medium saucepan, heat milk, ¼ cup (60 grams) water, butter, and vanilla over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams). With mixer on low speed, gradually add remaining 1½ cups (191 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook. (Dough will be elastic and pull away from sides of bowl but stick to bottom of bowl.) Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 minutes to 1 hour.

5. Punch down dough, and let stand for 5 minutes. Turn out onto a lightly floured sheet of parchment paper. Roll into a 16x10-inch oval. Using a small knife or bench scraper, score (or mark) a 13x4-inch rectangle in center of dough, leaving a 1½-inch border on short sides and a 3-inch border on long sides. Spread Peanut Butter Filling in rectangle; sprinkle banana onto filling. Cut 1-inch-wide strips along each side of filling. At top and bottom, trim ends to width of filling, and fold over filling. Starting on left side, stretch, twist, and fold top strip over filling, ending just below opposite top strip. Repeat with top strip on right side. Continue pattern, alternating left and right, until you reach end of strips. Tuck and pinch last strip. (If dough is not sticking to itself, dab with a little water to help it seal.) Transfer dough, on parchment, to a baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush top and sides of dough with egg wash.

8. Bake until golden brown and an instant-read thermometer inserted in bread registers 190°F (88°C), 20 to 25 minutes. Garnish with confectioners' sugar, if desired. Serve warm or at room temperature.

PEANUT BUTTER FILLING

Makes about 1 cup

- ¼ cup (57 grams) unsalted butter, softened
- ⅓ cup (73 grams) firmly packed light brown sugar
- ⅓ cup (85 grams) creamy peanut butter

1. In a medium bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 1 to 2 minutes. Add peanut butter, and beat just until combined. Use immediately.

BRAID YOUR BREAD



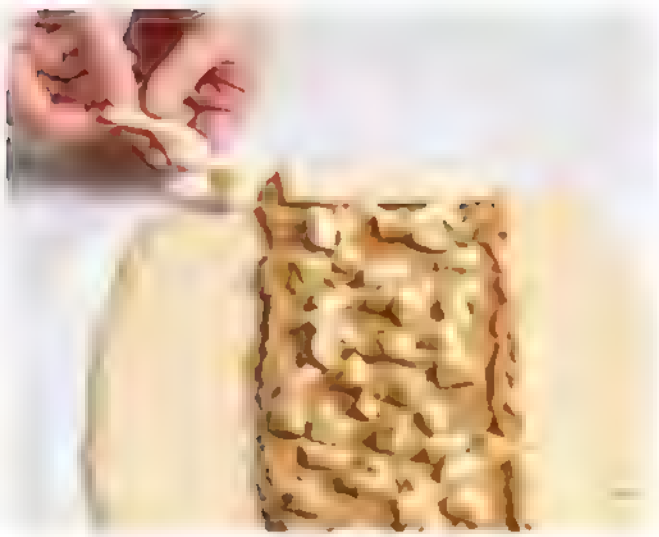
1. Roll dough into a 16x10-inch oval. Using a small knife or bench scraper, score (or mark) a 13x4-inch rectangle in center of dough, leaving a 1½-inch border on short sides and a 3-inch border on long sides.



2. Spread Peanut Butter Filling in rectangle; sprinkle banana into filling.



3. Cut 1-inch-wide strips along each side of filling. At top and bottom, trim ends to width of filling, and fold over filling.



4. Starting on left side, stretch, twist, and fold top strip over filling, ending just below opposite top strip. Repeat with top strip on right side.



5. Continue pattern, alternating left and right, until you reach end of strips.



6. Tuck and pinch last strip. (If dough is not sticking to itself, dab with a little water to help it seal.)



BANANAS FOSTER TART

Makes 1 (10-inch) tart

Adorned with split bananas doused in a luxurious rum sauce, this tart celebrates the simple, mellow sweetness of ripe bananas when paired with cream and dark spiced rum.

Pâte Sablée (recipe follows)

- 3 cups (720 grams) heavy whipping cream
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (150 grams) granulated sugar
- 5 large egg yolks (93 grams), room temperature
- 2 large eggs (100 grams), room temperature
- 6 tablespoons (90 grams) dark spiced rum, divided
- ⅓ cup (73 grams) firmly packed light brown sugar
- ⅓ cup (76 grams) unsalted butter, cubed
- ½ teaspoon (3.5 grams) light corn syrup
- 4 small bananas (400 grams), halved lengthwise

1. Preheat oven to 325°F (170°C).
2. On a lightly floured sheet of parchment paper, roll Pâte Sablée into a 13-inch circle (¼ inch thick). Transfer dough, still on parchment, to a baking sheet. Refrigerate until slightly firm, about 15 minutes.
3. Spray a 10-inch fluted round removable-bottom tart pan with cooking spray. Transfer dough to prepared pan, lightly pressing into bottom and up sides. Trim off any excess dough, if necessary, and discard scraps. (See Note.) Freeze until hard, about 10 minutes. Prick bottom of dough with a fork. Place on a rimmed baking sheet. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
4. Bake until edges look dry, about 15 minutes. Carefully remove paper and weights. Bake until crust is dry, 10 to 12 minutes more. Let cool completely on baking sheet. Reduce oven temperature to 300°F (150°C).
5. In a medium saucepan, heat cream, vanilla bean and reserved seeds, and salt over medium heat just until bubbles form around edges of pan. (Do not boil.) Remove from heat, and let stand for 15 minutes.

6. In a medium bowl, whisk together granulated sugar, egg yolks, and eggs. Add to cream mixture, whisking until smooth. Strain through a fine-mesh sieve into a liquid-measuring cup, discarding solids. Stir in 3 tablespoons (45 grams) rum.

7. Place baking sheet with tart pan on oven rack; pour filling into prepared crust.

8. Bake until filling is set around edges but still jiggles slightly in center and an instant-read thermometer inserted in center registers 170°F (77°C) to 175°F (79°C), 50 to 55 minutes. Remove from baking sheet, and let cool completely in tart pan on a wire rack. Cover and refrigerate overnight.

9. In a 12-inch skillet, combine brown sugar, butter, and corn syrup. Cook over medium heat, whisking occasionally, until mixture has a caramel consistency and begins to gently boil, 3 to 5 minutes. (Mixture may look granulated but will smooth out.) Add remaining 3 tablespoons (45 grams) rum, whisking until smooth. Bring to a gentle boil over medium heat, and add bananas; reduce heat to medium-low, and cook until bananas are softened, about 3 minutes, gently turning halfway through cooking.

10. Gently pat top of tart with a paper towel to remove any moisture, if necessary. Serve tart with bananas and sauce.

Note: You can also press the Pâte Sablée into the tart pan after refrigerating for 1 hour if you don't want to roll it out. It should be ¼ inch thick in pan.

PÂTE SABLÉE

Makes enough for 1 (10-inch) tart

- 1 cup (227 grams) unsalted butter, softened
- ⅓ cup (80 grams) confectioners' sugar
- 1 teaspoon (3 grams) kosher salt
- 2 large egg yolks (37 grams)
- ½ teaspoon (2 grams) vanilla extract
- 3 cups (375 grams) pastry flour

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-low speed until smooth, about 1 minute. Add confectioners' sugar and salt, and beat until smooth, about 1 minute. Add egg yolks and vanilla, and beat until combined, about 1 minute. Add flour in two additions, beating just until combined after

each addition. Turn out dough, and gently knead 3 to 4 times. Shape into a disk, and wrap in plastic wrap. Refrigerate for 1 hour.

BANANA MUFFIN TOPS

Makes 24 muffin tops

Let's be honest—the muffin top is the most coveted part of the breakfast quick bread, studded with crunchy streusel and glazed to perfection. These tender banana-packed rounds are all top, no filler, just the way you've always wanted them.

- ⅔ cup (150 grams) unsalted butter, softened
 - 1⅓ cups (267 grams) granulated sugar
 - 1 cup (220 grams) firmly packed light brown sugar
 - 1 large egg (50 grams)
 - ½ cup (114 grams) mashed banana
 - 1 tablespoon (13 grams) vanilla extract
 - 4 cups (500 grams) all-purpose flour
 - 4 teaspoons (20 grams) baking powder
 - 1½ teaspoons (4.5 grams) kosher salt
 - 1 cup (240 grams) sour cream
 - 1 cup (113 grams) chopped pecans
 - ¾ cup (150 grams) chopped banana
- Pecan Streusel (recipe follows)
Glaze (recipe follows)

1. Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in mashed banana and vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture in two additions alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Stir in pecans and chopped banana. Using a ¼-cup spring-loaded scoop, scoop batter, and place at least 2 inches apart on prepared pans. Top with half (about 1 cup) of Pecan Streusel.
4. Bake for 6 minutes. Sprinkle with remaining Pecan Streusel, filling any empty spaces on top. Bake until a wooden pick inserted in center comes out clean, 6 to 8 minutes more. Let cool on pans for 5 minutes. Remove from pans, and place on wire racks. Drizzle with Glaze before serving. Serve warm.

PECAN STREUSEL

Makes about 2½ cups

- ¾ cup (84 grams) all-purpose flour
- 6 tablespoons (72 grams) granulated sugar
- 4 tablespoons (55 grams) firmly packed light brown sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- 6 tablespoons (84 grams) cold unsalted butter, cubed
- 1 cup (113 grams) chopped pecans*

1. In a medium bowl, stir together flour, sugars, salt, and cinnamon. Using fingers, cut in cold butter until mixture is crumbly and desired consistency is reached. Stir in pecans. Refrigerate until ready to use.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

GLAZE

Makes about ½ cup

- 1½ cups (180 grams) confectioners' sugar
- 2½ tablespoons (37.5 grams) whole milk
- ¼ teaspoon vanilla extract

1. In a medium bowl, whisk together all ingredients until smooth.

Freeze Now, Bake Later

Bananas are excellent produce to stock in the freezer. Keep the bananas in their peel (this protects them from freezer burn and odors), and store in a resealable plastic freezer bag. Once you're ready to bake, allow the bananas to defrost before peeling. The bananas should come out as purée—freezing breaks down the cell walls and naturally produces a mash.





BANANA CAKE WITH CHOCOLATE BUTTERCREAM

Makes 1 (8-inch) cake

The iconic flavors of banana and chocolate meet in our whimsical naked cake. Mashed banana adds a soft tenderness to the crumb of our buttermilk cake base while piped dollops of Chocolate Buttercream impart a boost of cocoa richness.

- 1 cup (220 grams) firmly packed dark brown sugar
- 1 cup (240 grams) whole buttermilk
- 1 cup (227 grams) mashed banana
- ½ cup (100 grams) granulated sugar
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams)
- 1 tablespoon (13 grams) vanilla extract
- 3 cups (375 grams) cake flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (1.5 grams) kosher salt

Chocolate Buttercream (recipe follows)

Garnish: chopped chocolate

1. Preheat oven to 325°F (170°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together brown sugar, buttermilk, mashed banana, granulated sugar, oil, eggs, and vanilla.
3. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Slowly add flour mixture to brown sugar mixture, whisking just until combined. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Level cakes, if desired. Place 1 cake layer on a serving platter. Place Chocolate Buttercream in a piping bag fitted with a ⅝-inch (about ½-inch) round piping tip (Ateco #807). Starting from pastry edge and working toward center, pipe tall circles (about 1¾ inches at base of circle) on cake layer. Top with remaining cake layer. Pipe another layer of tall buttercream circles. Use any remaining buttercream to fill in any holes and decorate top of cake. Garnish with chopped chocolate, if desired. Refrigerate in an airtight container for up to 5 days.

CHOCOLATE BUTTERCREAM

Makes about 5½ cups

- 2 cups (454 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 5 cups (600 grams) confectioners' sugar
- 1 cup (85 grams) Dutch process cocoa power
- 5 tablespoons (75 grams) heavy whipping cream
- ½ teaspoon (2 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth.
2. In a large bowl, sift together confectioners' sugar and cocoa. Slowly add sugar mixture, about 1 cup at a time, to butter mixture alternately with cream, about 1 tablespoon (15 grams) at a time, beating until smooth after each addition. Beat in vanilla. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes. ▢



We Asked, You Answered

AMERICA'S FAVORITE HOMETOWN BAKERIES

THE VOTES ARE IN! WE POLLED OUR AMERICAN READERS ON SOCIAL MEDIA TO NOMINATE THE BEST BAKERY IN THEIR HOMETOWN, AND THE ANSWERS CAME FLOODING IN. SPANNING THE NATION, THESE ARE MORE THAN JUST BAKERIES—THEY'RE INSTITUTIONS.

BY LILLIE MERMOUD



Every neighborhood has one. You know the spot. It's been there, serving up the same sweets, forever. You've driven by and routinely stopped in dozens of times. You know the aromatic smell and smiling faces that will greet you when you walk through the door. It's woven so deeply into the fabric of your community that you hardly even notice it—until a visitor asks where to get the best slice of pie in town. Then you remember you've got something special worth bragging about.

From a homey diner tucked off I-81 in Virginia to the oldest bakery in Texas and a cabin presiding over the shores of Lake Michigan, the bakeries in this roundup couldn't be more different. The one thing they have in common? They're an essential piece of the local DNA, part of the heartbeat of their communities. They don't need international accolades or trending Instagram hashtags. Thanks to the love and support of their communities, they're doing just fine. Every establishment bringing sweets and love to their community deserves a round of applause. The bakeries on this list are the ones you raved about most.



SUGAREE'S BAKERY

110 W. Bankhead St., New Albany, Mississippi

sugarees.com

A national phenomenon due to their mouthwatering Southern layer cakes, the reach of Sugaree's Bakery extends far beyond the limits of small town New Albany, Mississippi. Owner Mary Jennifer Russell opened Sugaree's in 1997 and has made a name for herself and her shop by making everything the old-fashioned way: by hand, according to recipes that have been in her family for generations. This translates into irresistible cakes that have travelers, food writers, and even celebrities journeying across the country to get a taste of the famous Strawberry Cake, Caramel Cake, and more. If you can't make it to Mississippi, have no fear. Recommended by *Bake from Scratch* editors, Sugaree's is such a crowd favorite that their cakes are available on the gourmet food mail-order website goldbelly.com.

CROWD FAVORITE: a slice of Mary Jennifer's Chocolate Meringue Pie that weighs a jaw-dropping 5 pounds. Tip from the locals: it's available only on Fridays and holidays, so make sure to stop in then.





MRS. ROWE'S FAMILY RESTAURANT AND BAKERY

74 Rowe Rd., Staunton, Virginia
mrsrowesrestaurantandbakery.com

Locals called the late Mrs. Mildred Rowe “the Pie Lady,” and rightly so. Mrs. Rowe’s has been drawing travelers off I-81 for decades, all for a taste of the bakery’s famous pies. Located just a few minutes off the interstate, Mildred kept her diner stocked with pies handmade daily from recipes she developed. She’d weave through the dining room smiling at customers, reminding them to always “order dessert first!” This wasn’t just a catchphrase. Changing seasonally from fresh peach to pecan fudge pie, the pies at Mrs. Rowe’s are so delicious that they sell out fast. Now that Mildred is gone, the next generation carries the torch and continues to keep the diner stocked with more than 100 of Mildred’s best-selling recipes. Recommended by one of our founding editors, Mrs. Rowe’s is well worth planning into your next road trip.

CROWD FAVORITE: the Coconut Cream Pie, with a velvety custard filling and a sky-high meringue topping.



KRUTA BAKERY

300 St. Louis Rd., Collinsville, Illinois
krutabakery.com

Renowned for its traditional Russian sweets, Kruta Bakery was by far one of the most highly recommended bakeries by readers—and for good reason. Family-owned and -operated since 1919, the bakery was founded by Frank Kruta Sr. when he emigrated from Russia to East St. Louis, Illinois, and has been passed down through four generations of Krutas. The family ensures that the bakery stays true to its roots by keeping the pastry cases packed full of jammy kolaches and boozy stollen. Even though Kruta Bakery is renowned for authentic Russian fare, the crowds also go wild for the Peanut Coffee Cake and Goopy Butter Cake.

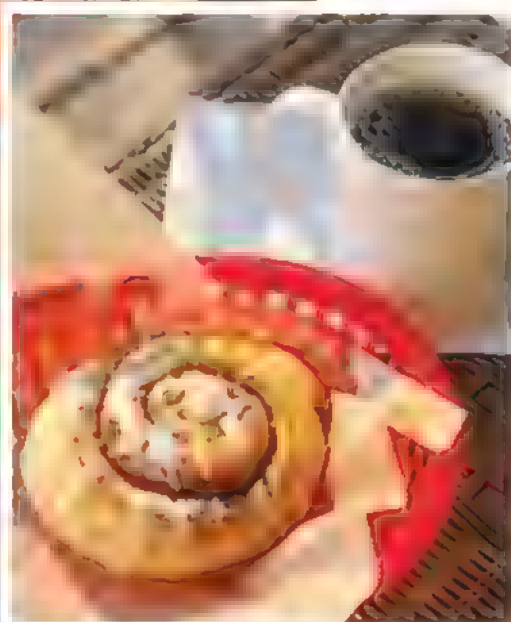
CROWD FAVORITE: Cream Horns, a Russian specialty made of a log of puff pastry filled with pastry cream and dusted with confectioners’ sugar.

NAEGELIN'S BAKERY

129 S. Seguin Ave., New Braunfels, Texas
naegelins.com

Housed in New Braunfels's charming historic downtown and framed by signature bright blue awnings, Naegelin's Bakery offers a pastry experience that will take you back through time. The generations of people behind Naegelin's—the oldest bakery in Texas and certainly the oldest bakery on this list—take pride in having served their community since the bakery was opened by Edouard Naegelin Sr. in 1868. Ever since, Naegelin's Bakery has been known far and wide for its German-inspired recipes, such as the famed rye bread, strudels, and their wide variety of kolaches. In fact, many of the recipes used today are the same ones Edouard developed all those years ago.

MUST HAVE: Apple Strudel, a spiced apple-, cherry-, and coconut-filled pastry that's been a staple since the turn of the 20th century. Tip from the locals: if you're after the Apple Strudel, you'll have to get there early. It's one of the most popular items on the menu and also one of the first to sell out.



TWO SISTERS BAKERY

233 E. Bunnell Ave., Homer, Alaska
twosistersbakery.net

Located in a quaint wooden house by the beach and surrounded by the snow-capped peaks of the Kenai Mountains, Two Sisters Bakery is truly a retreat. Founded by Carri Thurman in 1993 and later joined by her friend Sharon Roufa, Two Sisters is one of the most popular gathering places of the Homer community and one of the most famous bakeries in the last frontier. The pastry cases are stocked with a selection that changes daily, but some best sellers are the caramel sticky buns, fruit Danish made with local Alaskan produce, and their nostalgia-inducing peanut butter cookies.

CROWD FAVORITE: "White Trash" dough, a sweet enriched white bread dough that bakes into loaves and rolls with an unbelievably silky crumb. Tip from the locals: pair your order with a cup of coffee and savor it from one of their outdoor picnic tables overlooking the gorgeous Alaskan view.



HOLLY B'S BAKERY

211 Lopez Rd.
Lopez Island, Washington
hollybsbakery.com

A block away from a breathtaking view of the San Juan Channel, Holly B's Bakery is the sweet intersection between easygoing island vibes and homey, artisanal pastry. Holly Bower and her husband opened Holly B's back in 1977 to live out their lifelong dream of owning a neighborhood bakery. Holly B's is truly the heart of the Lopez Island community, as locals gather on the terrace to catch up with each other and dive into the bakery's crispy loaves of bread, showstopping pies and galettes packed with local fruit, and pillowy butterhorns. In 2016, Holly passed the business on to current owner Stephanie Smith, who's still serving up the comforting recipes Holly built her dream on.

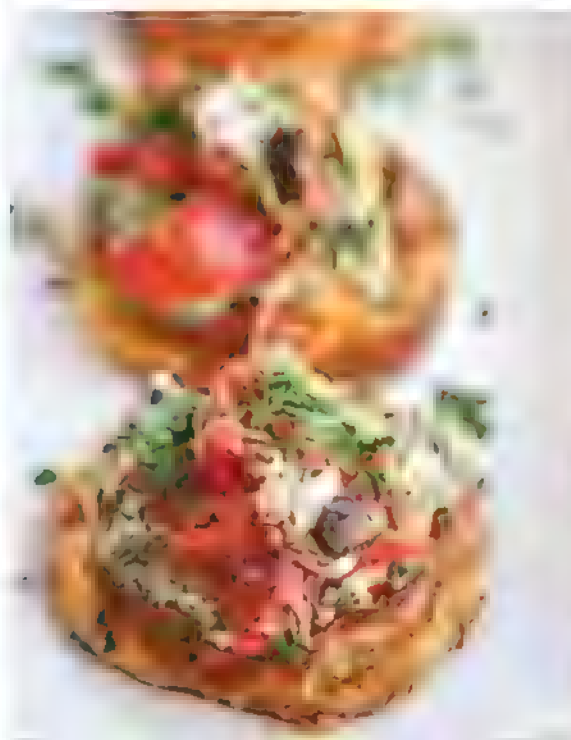
CROWD FAVORITE: Holly B's signature cinnamon rolls, made with whole wheat dough and stuffed with sugar, cinnamon, raisins, and almonds. Tip from the locals: Holly B's is open only during the spring and summer, so be sure to plan your trip accordingly.

UPPERCRUST

4118 NW 16th Blvd., Gainesville, Florida
uppercrustgnv.com

College towns aren't the kind of place you'd expect to find gourmet French fare, yet Uppercrust has been serving up photo-worthy pastries in Gator Country for decades. University of Florida students and members of the local community flood in daily to grab a flaky croissant in the morning, enjoy savory pastries on their lunch break, or snag a crispy loaf to have with dinner. Specializing in laminated pastry, Uppercrust has been a Gainesville staple since 1981 when owner Jacqueline Dufty founded it as a wholesale bakery before turning it into a retail bakery shortly after opening. Out of all the laminated pastry Uppercrust specializes in, Jacqueline's roses are the most unique. Made of puff pastry twisted into a rose shape and garnished with a variety of toppings, they're what the bakery is best known for.

CROWD FAVORITE: opt for a taste of something savory with their Artichoke and Garlic Rose and then order the fresh Peaches and Cream Rose as a dessert.

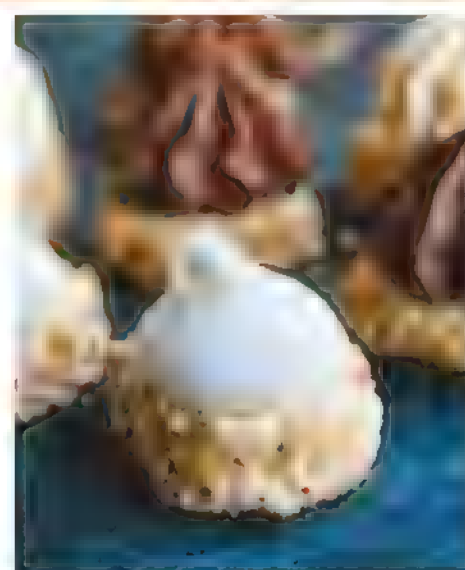


BIT OF SWISS

4333 Ridge Rd., Stevensville, Michigan
bitofswiss.com

Nothing says comfort baked from scratch like a bakery housed in a chalet-style cabin tucked away in a forested corner less than a mile from the shores of Lake Michigan, and that's exactly what you'll find at Bit of Swiss. This bakery has been serving Western European-inspired treats since 1967 after hiring the pastry chef from the famed Whitcomb Hotel that had recently closed. Inspired by the chef's Swiss heritage, owners Tim and Pat Foley serve up homey, feel-good fare that ranges from golden Danish to Finnish Rye to Bavarian Cream Cake.

CROWD FAVORITE: Michigan blueberry coffee cake that's packed with sour cream in the batter and locally grown berries.



PRANTL'S BAKERY

5525 Walnut St., Pittsburgh, Pennsylvania
prantlsbakery.com

It's not often that a neighborhood bakery is the birthplace of a nationwide sensation, but that's just what happened for Prantl's Bakery. In 1970, Henry Prantl opened his namesake bakery and invented the Burnt Almond Torte. Made up of yellow cake layered with custard, covered in vanilla buttercream, and coated in toasted almonds, this cake turned Henry's small bakery into a Pittsburgh landmark. Today, the cake is so popular that it's carried on goldbelly.com, and it's often used as a wedding cake by couples across the country. Due to the cake's success, Prantl's now has two locations in Pittsburgh and another in nearby Greensburg, but the bakery still turns out homey, comforting, and artisanal baked goods.

CROWD FAVORITE: peanut butter thumbprint cookie, a shortbread cookie topped with a 2-inch-thick dollop of peanut butter frosting. Tip from the locals: if you're really in the thumbprint mood, try the chocolate fudge and cherry almond thumbprints, too.





WRIGHT'S DAIRY FARM & BAKERY

200 Wonsocket Hill Rd., North Smithfield, Rhode Island

wrightsdairyfarm.com

Housed in a white barn surrounded by idyllic green pastures, Wright's Dairy Farm & Bakery serves pastries and cakes that are a cut above. Each recipe is made with the farm's fresh dairy that's produced on-site. Wright's has been around since 1914, but the bakery kicked off in the early 1970s when Claire Wright, the wife of farm owner Ed Wright, started crafting baked goods made with the dairy to sell alongside the milk. Claire whipped up everything from airy cream puffs to silky chocolate cream pies and dreamy strawberry shortcake. Known as Claire's Classics, these rich recipes are still on high rotation in the bakery and sit in the pastry cases alongside some newer additions to the menu, like flaky Danish and gorgeously swirled babkas.

CROWD FAVORITE: made with fresh whipped cream, the Cow Cake (chocolate cake layered with chocolate mousse and topped with whipped cream) is extremely popular. Tip from the locals: wash your slice of Cow Cake down with a milkshake made with the farm's fresh milk.

WHEATFIELDS BAKERY

904 Vermont St., Lawrence, Kansas

wheatfieldsbakery.com

WheatFields Bakery in Lawrence, Kansas, is proof enough as to why the Midwest is known as America's Breadbasket. WheatFields has been a fixture for the last 20 years, specializing in hearty breads that are all made with the bakery's starters and pre-ferments. This gives their loaves an irresistible tang and gorgeous crumb, and WheatFields's Spanish wood-fired oven lends their bread a satisfying crunchy crust. From stunning baguettes to their savory Kalamata Olive Sourdough, the entire bread selection is available to take home from the bakery, but we recommend staying a while to taste the bread in action on one of the bakery's signature sandwiches.

CROWD FAVORITE: herbaceous and comforting, the Walnut Sage Country French Bread doubles as a delicious loaf on its own or as the base for the bakery's best-selling Turkey & Cranberry Relish sandwich.



KALAMATA OLIVE

\$7.25

LILIHA BAKERY AND COFFEE SHOP

515 N. Kuakini St., Honolulu, Hawaii
lilhabakery.com

Get into the aloha state of mind at this Oahu institution. Since opening its doors in 1950, Liliha has held a reputation for baking up some of the best baked goods in Hawaii. Locals have made Liliha a tradition that's passed down through generations, and the bakery has enjoyed so much success that they now have three locations across Honolulu. The bakery serves classic American treats like Danish and scones but made a name for itself as the ultimate destination for authentic Hawaiian specialties. You'll find everything from lilikoi-filled malasadas to pineapple pastry rounds and their latest best seller, poi mochi doughnuts.

CROWD FAVORITE: their iconic Coco Puff, a cream puff filled with chocolate pudding and frosted with a sky-high dollop of macadamia nut Chantilly cream.



SAVAGE'S BAKERY & DELI

2916 18th St. S., Homewood, Alabama
shopsavagesbakery.com

This roundup wouldn't be complete without a shout-out to the *Bake from Scratch* team's very own hometown bakery. Our test kitchen is just a short drive away from Savage's, a Birmingham, Alabama, area institution since 1939, located in the quaint suburb of Homewood. What makes Savage's so special is that not much about it has changed since it was first opened, including the recipes. From buttercream-covered layer cakes to their iconic smiley face cookies and a famous Chocolate Roulage that's served in some of Birmingham's top establishments, their baked goods have stood the test of time. Go-tos include their Butterflake Rolls (buttery pull-apart rolls that are perfect for dinner parties), chocolate-dipped Lace Cookies, and take-home tubs of their addicting buttercream frosting.

CROWD FAVORITE: if you know us, you know we're all about sweet rolls. That's why our favorite order is the Meltaways, sweet yeasted dough filled with everything from jams to cream cheese and topped with crunchy streusel. 🍩

origin of a classic



Kolache

FROM THE HOME KITCHENS OF BOHEMIA TO THE
MODERN BAKERIES OF THE LONE STAR STATE, THE
KOLACHE IS A PASTRY THAT HAS TRAVELED—AND
AGED—DELICIOUSLY WELL

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY TRICIA MANZANERO
STYLING BY LUCY FINNEY



Texas is an expansive land of high speed limits, fine pit stop barbecue, authentic Tex-Mex fare, and bakeries offering sweets of both the deep-fried and delicately laminated variety. In other words, Texas is a gourmand road tripper's paradise. Nothing, however, delights and surprises travelers more than a certain round pastry, dented and filled, that is offered in chains, hometown bakeries, and even the odd gas station. This scrumptious yeasted treat is the kolache (pronounced koh-LAH-chee), a Lone Star State treasure that enchants all who come across it but hasn't hit the mainstream circuit. How and when did the best-kept secret in pastry come to Texas?

The kolache is a circular, fluffy, filled pastry brought over by Central European immigrants, particularly Czechs from the Old-World regions of Bohemia and Moravia, around the mid-1800s. The term *kolache* comes from the Slavic word *kolo*, meaning "wheel." Central and Eastern Europe have a number of championed round sweet breads and cakes with similar spellings—like the Polish *kolacz*, a disk-shaped wedding cake filled with cheese curd, or the Ukrainian *kolach*, a braided bread formed into a circle and served on Christmas. But what makes the Czech kolache so special is its iconic divot and the filling of choice: *povidla*, a rich plum butter made from cooking down Italian plums (also called prune plums). The sweet dent first began to appear in kolaches in the 1800s, not long before a great migration of the Czech people to a new land of promise.

Following the Revolutions of 1848, many Czechs came to the United States, most settling along the fertile Blackland Prairie area in Central Texas, cultivating a band of Czech communities and towns—referred to as the Czech Belt—that still exists today. They brought their vibrant folk art, Czech polka music, and, most deliciously, their Moravian-style kolaches, a kolache normally filled with cottage cheese, poppy seeds, or that jewel-toned *povidla*. In Willa Cather's classic *My Ántonia*, kolaches are eaten by the title heroine and her Czech immigrant family in their Nebraska homestead. Cather describes a pastry with a base dough that needs to rise five times and is filled with a traditional plum butter, nearly a carbon copy of the Old-World original. Baking kolaches and sharing them within their towns became an important process of integration for Czech immigrants, a sweet way to preserve a piece of their old homeland and become friendly with their new neighbors. This interconnected Czech territory and their celebrated pastries would transform into one of the great culinary pathways of the US: the Texas kolache trail.

For the roaming sweet tooth, the kolache trail is a bucket list endeavor. Made up of a rough loop of interstates, highways, and back roads, this unofficial pastry path will lead travelers to some of the finest Czech-style delicacies in the state. The stops along the way mostly highlight bakeries that have been around for 50 years or more, selling down-home classics alongside their specialty: row upon row of kolaches.





Start the kolache trail in West, Texas, a town that boasts a population of not quite 3,000 but has three bakeries that specialize in kolaches. This fact—basically one kolache bakery for about every 1,000 people—is less surprising when you note that West is also the Czech Heritage Capital of Texas and home to the famed Westfest, an annual celebration of Czech culture and cuisine held every Labor Day weekend. You can grab heralded kolaches at the Czech Stop and Little Czech Bakery, Gerik's Ole Czech Bakery, or Slovacek's, which specializes in the savory offshoot of kolaches, the klobasnek (pronounced klo-BAHz-nek). Klobasniky (the plural form, pronounced klo-bah-SNEEK-ee) are often packed with sausage (sometimes with cheese and jalapeños) and are as beloved in the Tex-Czech culinary tradition as the sweet kolache. And that's just your first stop. Heading south, you'll hit Caldwell, second Kolache Capital of Texas and home to the Kolache Festival, held on the second Saturday of September. More than 100,000 kolaches are sold at the festival alone, and that's if you make it just to the festival. If you can't, hit Nonnie's Bakery for some everyday kolache fun.

You'd be remiss to ignore a trip to Hruska's (pronounced rhoosh-kuz), a hybrid service station, bakery, and burger joint in Ellinger, Texas, that has been offering fine kolaches since 1962, when Adolphine Krenek began baking her family recipe for the road stop mecca. The recipe has been passed down from baker to baker over the years and is still used as the base for their 16 varieties offered today. About an hour away is B-Jo's Czech Bakery, a pastry wonderland hidden inside Prasek's Hillje Smokehouse. They base their prowess on a fourth-generation kolache

recipe that can be filled with anything from pineapple to dewberry, a local brambleberry akin to a blackberry, as well as savory klobasniky stuffed with Prasek's on-site smoked meats.

Newer kolache shops are worth the stop just as much as the mom-and-pop favorites. Old Main Street Bakery in Rosenberg, Texas, was opened in 2014, but its famed poppy seed kolache was made with a little help from a seasoned pro. The head baker tested and formed his kolache recipe with his grandmother by his side. Two Czech Chicks Kolache Shoppe & Bakery in Danbury, based in the Texas town's retired post office, is newer to the scene as well. Co-owners Jennifer Martin and Dawn Sykora are also using a beloved grandmother's recipe—this one fluffier than the rest. They play with unconventional flavors, offering boudin with cheese, blueberry cream cheese, and pecan pie.

But the Czech Belt of Texas isn't the only place proud of its kolaches. They have a special place in the homes of the Midwest, particularly in Nebraska, Illinois, and Minnesota, where many other Czech immigrants landed and set up communities. And the kolache's influence is only growing. Shipley Do-Nuts, a chain bakery from Houston, Texas, has hundreds of locations throughout the South, from Texas to Tennessee, and they offer a taste of convenience klobasniky, which they call kolaches, for those who are curious. The Kolache Factory has a number of locations as well, spanning all the way to California. It seems only a matter of time before the kolache becomes less of a Texas secret and more of a national sensation.

Kolache Dough

Makes enough for 12 kolaches or klobasniky

This base dough will work for both your sweet and savory desires. Easy and epically fluffy, you'll wonder what took you so long to try your hand at this classic Czech-Texan pastry.

4 to 4½ cups (500 to 531 grams)
all-purpose flour, divided
⅓ cup (67 grams) granulated sugar
2½ teaspoons (7.5 grams) kosher salt
1 (0.25-ounce) package (7 grams)
instant yeast*
¼ teaspoon ground nutmeg
¾ cup (180 grams) whole milk
⅓ cup (76 grams) unsalted butter,
softened
¼ cup (60 grams) water
2 large eggs (100 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1¼ cups (156 grams) flour, sugar, salt, yeast, and nutmeg at medium-low speed until well combined.
2. In a medium saucepan, heat milk, butter, and ¼ cup (60 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes. Add eggs; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¾ cups (344 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add remaining ¼ cup (31 grams) flour, 1 tablespoon

(8 grams) at a time, if necessary. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

*We used Red Star® Organic Instant Yeast.

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

APRICOT-FILLED KOLACHES WITH LEMON GLAZE

Makes 12 kolaches

A favorite filling for kolaches, dried apricots pack a sweet-tart flavor delicately complemented by a bright lemon glaze. (Photo on page 107.)

- 1 cup (240 grams) water
- $\frac{3}{4}$ cup (147 grams) packed finely chopped dried apricots
- 1 cup (200 grams) granulated sugar
- $\frac{1}{4}$ cup (60 grams) fresh orange juice
- $\frac{3}{4}$ teaspoon (4 grams) fresh lemon juice
- $\frac{1}{4}$ teaspoon ground cardamom
- $1\frac{1}{4}$ teaspoons (5 grams) vanilla extract, divided

Kolache Dough (recipe on page 108)

- 1 large egg (50 grams), lightly beaten
- $1\frac{1}{2}$ cups (160 grams) confectioners' sugar
- 5 tablespoons (75 grams) heavy whipping cream
- 1 teaspoon (4 grams) tightly packed lemon zest
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

1. In a medium saucepan, combine 1 cup (240 grams) water and apricots. Bring to a boil over medium-high heat; cook, stirring constantly, until water is absorbed and apricots are plump, 3 to 4 minutes. Stir in granulated sugar, orange juice, lemon juice, and cardamom; return to a boil, and cook until thickened, 7 to 8 minutes. (Mixture will thicken more as it cools.) Remove from heat; stir in $\frac{1}{4}$ teaspoon (1 gram) vanilla. Transfer to a medium bowl; let cool to room temperature.

2. Preheat oven to 375°F (190°C). Line 2 rimmed baking sheets with parchment paper.

3. Lightly punch down Kolache Dough; cover and let stand for 5 minutes. Turn out dough, and divide into 12 portions (about 81 grams each). Shape each portion into a smooth round; press flat, and roll into a 3-inch circle. Place 6 circles on each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when pressed, 20 to 25 minutes.

4. Using a 4-ounce glass Mason jar or 1-cup measuring cup (2-inch diameter) dipped in flour, press down center of each dough circle to create a $\frac{1}{2}$ -inch-deep well. Divide apricot mixture among wells (about 30 grams each). Lightly brush dough with egg wash.

5. Bake until golden brown and an instant-

read thermometer inserted in center registers 190°F (88°C) to 200°F (93°C), 13 to 15 minutes. Let cool on pans for 5 minutes.

6. In a small bowl, stir together confectioners' sugar, cream, lemon zest, salt, and remaining 1 teaspoon (4 grams) vanilla until smooth and well combined. Spoon into a small pastry bag or resealable plastic bag, and cut a $\frac{1}{4}$ -inch opening in tip or corner. Drizzle onto kolaches before serving. Serve warm or at room temperature.

RED PLUM JAM & CREAM CHEESE KOLACHES

Makes 12 kolaches

With a nod toward the original kolaches that made use of cottage cheese and povidla, or plum butter, this kolache recipe has a flavor of both the New and Old Worlds. (Photo on page 107.)

- 5 ounces (142 grams) cream cheese, softened
- $4\frac{1}{2}$ tablespoons (54 grams) granulated sugar, divided
- 1 large egg yolk (19 grams)
- $\frac{1}{3}$ cup (42 grams) plus 2 teaspoons (6 grams) all-purpose flour, divided
- $\frac{1}{2}$ teaspoon (3 grams) vanilla bean paste
- Kolache Dough (recipe on page 108)
- $\frac{1}{2}$ cup (160 grams) red plum (damson) jam
- 1 large egg (50 grams), lightly beaten
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground cinnamon (optional)
- 2 tablespoons (28 grams) unsalted butter, melted

1. In a medium bowl, beat cream cheese with a mixer at medium speed until smooth, 30 seconds to 1 minute. Add 2 tablespoons (24 grams) sugar, egg yolk, 2 teaspoons (6 grams) flour, and vanilla bean paste; beat at medium speed until smooth and well combined, stopping to scrape sides of bowl.

2. Preheat oven to 375°F (190°C). Line 2 rimmed baking sheets with parchment paper.

3. Lightly punch down Kolache Dough; cover and let stand for 5 minutes. Turn out dough, and divide into 12 portions (about 81 grams each). Shape each portion into a smooth round; press flat, and roll into a 3-inch circle. Place 6 circles on each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when

pressed, 20 to 25 minutes.

4. Using a 4-ounce glass Mason jar or 1-cup measuring cup (2-inch diameter) dipped in flour, press down center of each dough circle to create a $\frac{1}{2}$ -inch-deep well. Divide cream cheese mixture among wells (about 13 grams each). Top with jam (about 12 grams each). Lightly brush dough with egg wash.

5. In another medium bowl, whisk together salt, cinnamon (if using), and remaining $2\frac{1}{2}$ tablespoons (30 grams) sugar. Stir in melted butter; fold in remaining $\frac{1}{3}$ cup (42 grams) flour just until combined. Crumble mixture over kolaches.

6. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C) to 200°F (93°C), 13 to 15 minutes. Let cool on pans for 5 minutes. Serve warm or at room temperature.



1. Make a $\frac{1}{2}$ -inch-deep well.



2. Divide apricot mixture among wells.

KLOBASNIKY (SAVORY KOLACHES)

Makes 12 klobasniky

Two cheeses, three meats, and a whole lot of our Homemade Everything Bagel Seasoning make these klobasniky your new brunch hero. (Photo on page 105.)

- $\frac{3}{4}$ cup (187 grams) ricotta cheese
- $\frac{3}{4}$ cup (92 grams) shredded mozzarella cheese
- 2 large eggs (100 grams), divided
- 1 tablespoon (14 grams) finely chopped oil-packed sun-dried tomatoes
- 1 tablespoon (4 grams) finely chopped fresh basil
- $\frac{1}{4}$ teaspoon ground black pepper
- Kolache Dough (recipe on page 108)
- 24 slices (156 grams) thinly sliced 3-inch-wide sandwich pepperoni*
- 12 slices (132 grams) thinly sliced $4\frac{1}{2}$ -inch-wide Genoa salami*, cut in half
- 12 slices (192 grams) thinly sliced prosciutto*
- Homemade Everything Bagel Seasoning (recipe follows), for sprinkling

1. In a medium bowl, stir together cheeses, 1 egg (50 grams), tomatoes, basil, and

pepper until well combined.

2. Preheat oven to 375°F (190°C). Line 2 rimmed baking sheets with parchment paper.

3. Lightly punch down Kolache Dough; cover and let stand for 5 minutes. Turn out dough, and divide into 12 portions (about 81 grams each). Roll each portion into a $7\frac{1}{2} \times 5$ -inch oval; spoon about 5 teaspoons (about 27 grams) cheese mixture into center of each oval, spreading mixture into a $4 \times 2\frac{1}{2}$ -inch oval. Layer pepperoni, salami, and prosciutto on top of cheese mixture. Stretch long sides of dough over filling, and pinch together; fold over short sides, pinching seams closed. Place, seam side down, on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 20 to 25 minutes. Pinch closed any seams, if needed.

4. In a small bowl, beat remaining 1 egg (50 grams). Brush dough with egg wash, and sprinkle with Homemade Everything Bagel Seasoning.

5. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C) to 200°F (93°C), 13 to 15 minutes. Let cool on pans

for 5 minutes. Serve warm or at room temperature.

**We used Boar's Head Sandwich Style Pepperoni, Boar's Head Genoa Salami Natural Casing, and Boar's Head Prosciutto di Parma, available in the grocery store deli.*

HOMEMADE EVERYTHING BAGEL SEASONING

Makes $\frac{1}{4}$ cup

- 1 tablespoon (9 grams) white sesame seeds
- 1 tablespoon (9 grams) black sesame seeds
- $1\frac{1}{2}$ teaspoons (4.5 grams) poppy seeds
- 1 teaspoon (4 grams) dried minced garlic
- 1 teaspoon (4 grams) dried minced onion

1. In a small bowl, stir together all ingredients. Use immediately, or store in an airtight container for up to 6 months.

Note: We kept our everything bagel seasoning salt-free to balance out the meats in our Klobasniky (Savory Kolaches). This versatile seasoning goes great on anything from breads to bagels and beyond.



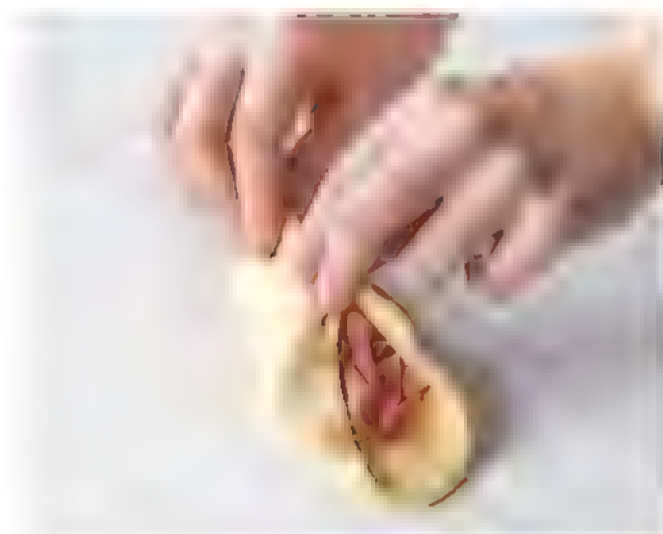
1. Roll each portion into a $7\frac{1}{2} \times 5$ -inch oval.



2. Spread cheese mixture into a $4 \times 2\frac{1}{2}$ -inch oval



3. Layer pepperoni, salami, and prosciutto on top of cheese mixture.



4. Stretch long sides of dough over filling, and pinch together



5. Fold over short sides, pinching seams closed.



6. Brush dough with egg wash, and sprinkle with Homemade Everything Bagel Seasoning.

Summer Herb DINNER ROLLS

SUMMER ENTERTAINING IS EFFORTLESS THANKS TO THESE TENDER SOUR CREAM KNOTS
PACKED WITH THE BRIGHT FLAVOR OF FRESH HERBS

SUMMER HERB DINNER ROLLS

Makes 12 rolls

Your summer get-togethers deserve dinner rolls that rise to the occasion. Enter these stunning sour cream knots. They have an unbelievably pillowy crumb that's loaded with dill and chives. With a quick rise and a shaping method that's a cinch, this recipe is one you'll keep on rotation all season long.

- 5 cups (625 grams) all-purpose flour, divided
- ¼ cup (50 grams) granulated sugar
- 4½ teaspoons (14 grams) instant yeast
- 1 tablespoon (9 grams) kosher salt
- 1 cup (240 grams) plus 1 tablespoon (15 grams) water
- ½ cup (120 grams) sour cream
- ¼ cup (57 grams) plus 2 tablespoons (28 grams) unsalted butter, melted and divided
- 2 large eggs (100 grams), room temperature and divided
- ¼ cup (12 grams) finely chopped fresh chives
- 2 teaspoons (1.5 grams) finely chopped fresh dill
- ¼ teaspoon (1.5 grams) garlic salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and kosher salt.

2. In a medium saucepan, heat 1 cup (240 grams) water, sour cream, and ¼ cup (57 grams) melted butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add ¾ cups (406 grams) flour, chives, and dill, beating just until a shaggy dough forms.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 8 minutes, stopping to scrape sides of bowl and dough hook. Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Cover and let stand in a warm, draft-free place (75°F/24°C) for 10 minutes. (Dough will puff slightly.)

4. Line a (13x9-inch) baking sheet with

parchment paper.

5. Divide dough into 12 portions (about 93 grams each). With lightly floured hands, roll 1 portion into a 12-inch-long rope. (Keep remaining dough covered to prevent it from drying out.) Tie a loose knot toward one end of rope, leaving about 1 inch on one end. Pinch together both ends of dough under knot, forming a knotted ball. Place, seam side down, on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.

6. Preheat oven to 375°F (190°C).

7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush tops of dough with egg wash.

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes, covering with foil to prevent excess browning, if necessary.

9. In a small bowl, stir together garlic salt and remaining 2 tablespoons (28 grams) melted butter. Brush tops of warm rolls with garlic butter. Serve warm. ▢





The Sweetest Memory

COOKBOOK AUTHOR JULIE JONES'S MOTHER TAUGHT HER TO BAKE. WHEN HER MOTHER WAS DIAGNOSED WITH DEMENTIA, THE TWO BEGAN BAKING TOGETHER AGAIN AS A FORM OF THERAPY. JULIE REMINISCES ON A SPECIAL CAKE RECIPE THAT WILL ALWAYS REMAIN CLOSE TO HER HEART.

I have such fond memories of baking with my mum, stood upon a stool, her oversize apron tied around my waist. We would often make a Victoria sponge—with no fancy equipment, just a huge ceramic bowl and an old wooden spoon, my mum instructing me to “beat really fast” to prevent the batter from curdling. I remember my arm aching from beating the batter. It’s such a simple cake, so nostalgic. We’d make the cake our own by laying a big stencil over the top layer before dusting with confectioners’ sugar to create a heart. The aroma in the kitchen as it bakes, the delicious soft texture and sweet taste instantly take me back to my childhood.

Later in our lives, this cake became so special to us once more.

Eventually and tragically, my mum forgot how to bake—she even forgot my name.

Dementia was gradually stealing her memories. We continued to bake together, even though she wouldn’t know what my instructions meant, yet if a wooden spoon was put into her hand, she would automatically beat the batter I’d place before her. When we baked, I had my real mum beside me, not the vacant shell she had become.

Victoria sponge will always be such a special cake and one I can never resist a slice of.

—Julie Jones

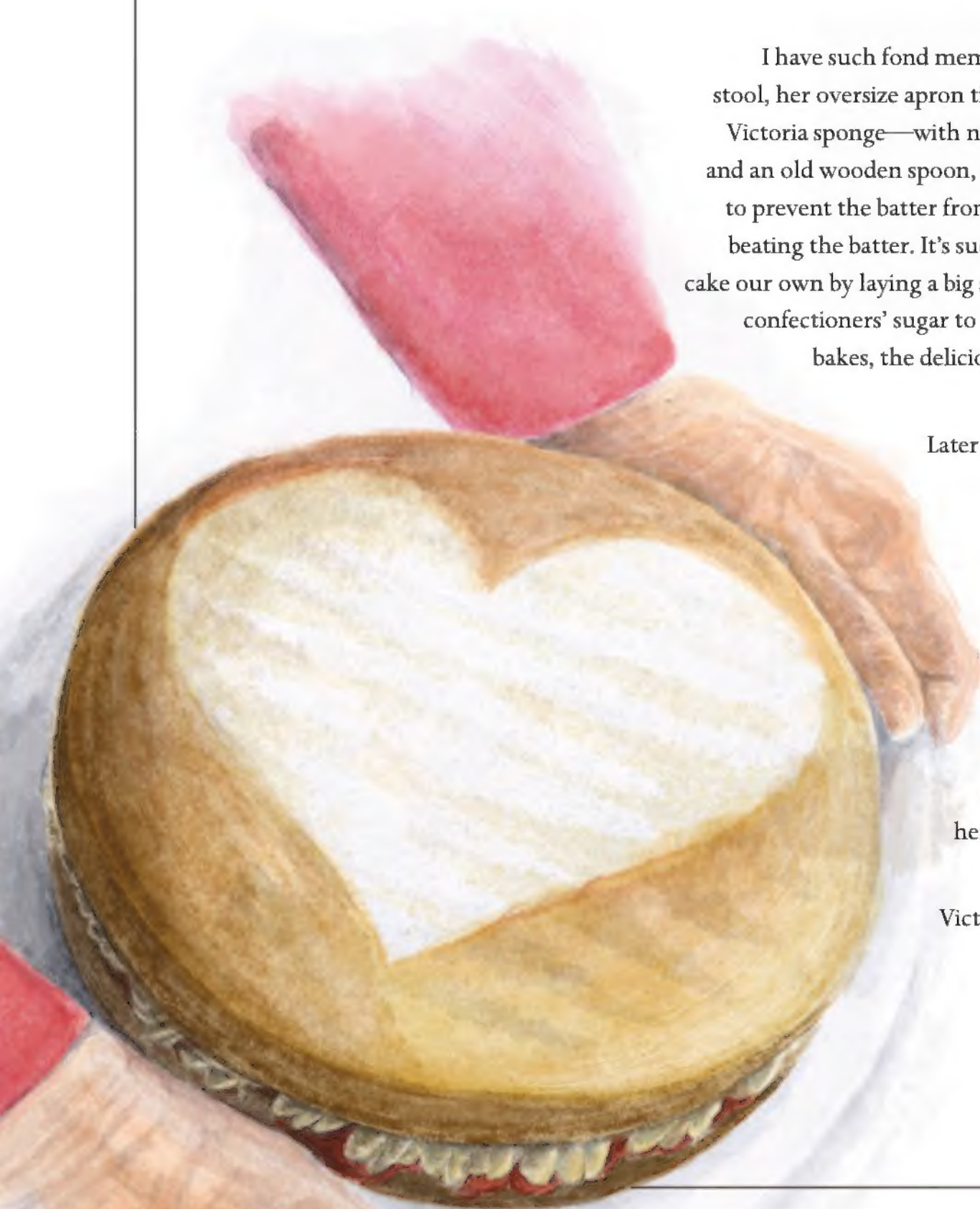


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